

Today and Sunday—Continued cold.

Sun rises Sunday 6:47. Sets 6:40. Light vehicles by 7:00.

Edmonton temperatures—Friday: Maximum, 37 above; Saturday, Minimum, zero.

Edmonton Bulletin

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FOUR SECTIONS

EDMONTON, ALBERTA—SATURDAY, MARCH 15, 1941

FORTY-EIGHT PAGES

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100,000 TONS OF EQUIPMENT FOR THE GREEK

R.A.F. Planes Again Stage Great Raids On Nazi Territory

Gelsenkirchen and Dusseldorf, in Germany, and Rotterdam, Holland, Feel Greatest Blows Of Night Attack

By SIDNEY J. WILLIAMS

LONDON, March 15.—(BUP)—Accelerating their new air offensive against Germany and German-occupied territory, Royal Air Force planes last night struck hard at Gelsenkirchen and Dusseldorf in Germany and Rotterdam in Holland, the air ministry said in a communique today.

The raid was the 14th on Gelsenkirchen, site of vital German synthetic oil plants, and the 24th on Dusseldorf, important communications and manufacturing centre.

Today's War Moves

By J. W. T. MASON

British Official Press War experts exclusive to Edmonton Bulletin

ANNOUNCEMENT TODAY—The Imperial Army of the Nile has been "strengthened beyond comparison," adds to the cumulative evidence of the last week that Great Britain is impressively preparing to hold fast to the initiative in middle east. Both belligerents now are accumulating strength and seeking strategic positions before action starts and at the same time are engaging in diplomatic offensives.

There is no indication that Hitler has yet abandoned hope that Greece may be persuaded to sign a peace treaty with Italy, eliminating the necessity of a German attack from the east. Germany and Great Britain undoubtedly are diplomatically engaged in Athens at the moment over this issue.

It is difficult, however, for terms to be made that will save Italy's face while granting conditions to Greece commensurate with her sacrifices. War efforts that slung block make it essential for Italy to continue to prepare for eventual attack.

BRITISH PREPARING—It is certain that the British are making military preparations in Greece for use if Athens finally rejects all peace overtures and decides to fight on two fronts. But

Continued on Page 2, Col. 2

TODAY'S NEWS On Inside Pages

Page	Describe
2	Four Ships Of Convoy Scram
2	Crucial Period Of War
2	Armed Canada Warns
2	Importance Of Industries
2	Directly Thompson
2	Today's War Map
2	Church News
2	Major and Minor Notes
2	Amusements
2	Young People's Page
2	Modern Musicals
2	Prescribed Books
2	Modern Puzzles
2	British War Service
2	London Bands
2	From The Galleries
2	Alberta Bird Club
2	Art Ruled Ultra Vires
2	Clifford Dies At Coast
2	Greenfield Check
2	Nelson McHugh
2	W. I. In Northern Alberta
2	With The Railroaders
2	Serial Story
2	What On The Air
2	Ultra Vires
2	Teachers' Association
2	Major Ryan Results
2	Military Orders

NEW CONTINGENT CANUCK TROOPS ARRIVE AT 'ROCK'

By ROSS MUNRO

LONDON, March 15.—(BUP)—A further contingent of Canadian troops has arrived in Gibraltar to help in the completion of new fortifications which will make the gun-battlement rock still more impregnable.

Continued on Page 2, Col. 2

ARMY OF NILE STRENGTHENED BY NEW FORCE

Prepared To Meet Nazis On Any Field Chosen By Reichswehr

By RICHARD D. McMILLAN

CAIRO, March 15.—(BUP)—The Imperial Army of the Nile has been "strengthened beyond comparison," it was revealed today, and now is prepared to meet Adolf Hitler's Reichswehr "on whatever field of battle the Fuehrer may choose."

Gen. Sir Archibald Wavell's hands are now free, it was said, for the most big offensive.

Details of this offensive already have been worked out but their nature is a most closely guarded secret.

POSSIBLE MOVES

There are indications that the British, possibly in co-operation with the French and Free French forces, may be planning joint operations against Syria and the Dodecanese Islands. Reports from both Cairo and Vichy yesterday mentioned increasing dangers in Syria and Caudan suggested that Free French sentiment is rising rapidly in French Levant, the Dodecanese islands have been subjected to heavy air attacks all through the week, possibly in preparation for landing operations to prevent interference with convoys which are known to have been reaching the Aegean.

Many rumors are circulating in Cairo with the arrival of heavy forces from the homeland as revealed in a recent communique. (This communique reported that Australian and New Zealand troops previously stationed in the British Isles have been sent to the Near East.)

These reinforcements for the Imperial army of the Nile are safely conveyed from Britain and their arrival seems to have eased Balkan tension somewhat.

It is thought here that Hitler is not yet ready to attack in the Balkans and that the situation is now at the point where the British and German are watching each other's every move.

The British authorities, they said, are mindful of Hitler's custom of making bold moves in mid-March and observed also the full moon and spring tides favor an invasion by sea.

ministry said, coastal command planes, raised shipping, airdromes and the like, in addition to attacks on the Ruhr area, the fighter command carried out offensive operations over several enemy airdromes during the night.

Radio messages in the Balkans said, and others were damaged, a communique said. "Ground defenses, merchant ships and buildings were swept with machine gun fire and bombs."

ATTACK BOMBERS

Two fighters, the air ministry said, fought 30 German bombers against an air raid. In spite of the low searchlights, heavy machine gun fire and blue gun-pom shells, according to the ministry, next struck a crewless ship at port-pom-pom searchlight, some of whom were lying on the ground after the first fighter attacked the bombers, a gasoline tank and a small building. The other fighter shot a searchlight.

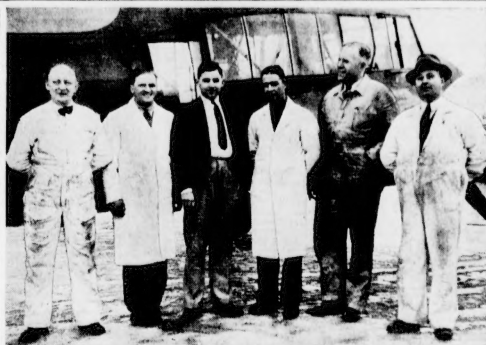
Radio messages in northern and western Germany, including Berlin, showed down suddenly soon after 10 o'clock last night as a signal that British raiders were active.

BREAD PRICE RIOT

VICHY, France, March 15.—(AP)

Ten persons were wounded in rioting breaking out in several parts of Vichy following an increase in the price of bread. It was announced here Friday.

Continued on Page 2, Col. 2



They Service "Flying Class-Rooms"

Here are a few of the maintenance men who keep the "Flying Class-rooms" in the air at No. 2 Air Observer School. They are, from left to right, Pete Derynch, air chief, Paul Del Rizo, maintenance crew chief, Len Dobbin, chief engineer, Frank "Hank" Hartley, repair crew chief, Leonard Wise, rigging helper, Fred Bradley, aircraft rigger.

Suspension Act Measure Becomes Law After Fast Transit By Legislators

Surmounting obstacles presented by opposition members, the government during the Friday sitting of the legislature ratified the new Legal Proceedings Suspension Act which had been introduced into the house Thursday by Hon. Lucien Maynard, K.C., minister of municipal affairs.

At No. 2 air observer school, powerful training planes take off day and night, flying hundreds of miles over the country, carrying young aviators who are being trained as navigators of the R.C.A.F. and R.A.N.F. Civilian pilots fly the aircraft and instructors of the training is carried out by air force officers.

Below, on the ground, is the organization that keeps them going in the air, flying efficiently so that the British Commonwealth Air Training Plan may go on. The maintenance crew, 30 air engineers, the "forgotten men" of aviation and of the air war.

The maintenance branch at No. 2 is practically a self-contained unit, carrying out all types of service to the planes and even manufacturing some replacement parts for the aircraft.

In charge is Chief Engineer, Len Dobbin, 21-year-old Australian and his assistants, Frank "Hank" Hartley, repair crew chief, and Paul Del Rizo, maintenance crew chief. The crew comprises an engine, air engine mechanic, a frame fitter, welders, instrument men and many other specialists.

Each plane is checked over every night to see that its motor and instruments are in perfect order and that it is entirely airworthy. Every

Continued on Page 3, Col. 5

EXPERTS KEEP MANY TRAINING PLANES IN AIR

Maintenance Work Is Important In British Commonwealth Plan

By ROSS SHAW

At No. 2 air observer school, powerful training planes take off day and night, flying hundreds of miles over the country, carrying young aviators who are being trained as navigators of the R.C.A.F. and R.A.N.F. Civilian pilots fly the aircraft and instructors of the training is carried out by air force officers.

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DEFINITE NAVY STATEMENT BY F.D.R. EXPECTED

WASHINGTON, March 15.—(AP)—President Roosevelt, informed legislators said today, will tell the United States people in his radio address tonight that he has no intention of withdrawing this country's fleet in order to help Britain and other nations under the \$7,000,000,000 lease-lend program.

These sources expressed belief that the President would make a rather "definite statement" on the subject of releasing naval vessels and would advise the public that under no circumstances would the U.S. Navy be ordered to an unqualified state.

Mr. Roosevelt will speak at 7:30 p.m. M.S.T. for half an hour while addressing the annual luncheon of the White House Correspondents' Association.

These actions have been stated, said Mr. Maynard.

He said the reason for expediting passage of the bill was that one action was scheduled to commence at Calgary next Monday before the bill was passed.

Main purpose of the bill is to stay for 60 days, actions which have been started in this province to challenge validity of the Debt Adjustment Act, about 15

Occupied Countries Look To America

and some through from somewhere. That was just after Christmas and the rest of the last year. The last was Sept. 11.

You might think that a pretty stale newspaper. It was there and it was there. But I almost as it columns, while flying across the Mediterranean to Cairo. After the war, I have been most European countries. I have been most European countries. I have been most European countries.

Well, America's new mid-decade can be a quite wonderful Christmas present, especially when you're been living

NEW DEFENCE PUZZLING TO NAZI RAIDERS

By WALLACE CARROLL

—German raiders, bombing ships off coastal points along the British Isles during the night, evidently were puzzled by Great Britain's new defence technique which has been working for four days and nights.

Flying singly or in tiny groups to mine damage to the food supply and to avoid points for bombing, the raiders were puzzled by the new defence technique which has been working for four days and nights.

It was known that four German bombers had been destroyed during the night, to bring the total to 26. But 16 planes had been shot down the night before, and the decrease was evidence of German caution.

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Shiploads Of Arms, Equipment Said To Land With Forces

Reports Of Neutral Diplomats In Belgrade Are Later Unofficially Confirmed By British Circles In Balkans

By ROBERT ST. JOHN

BELGRADE, Yugoslavia, March 15.—(AP)—Nearly 100,000 soldiers from Britain's Imperial forces with shiploads of munitions, artillery, tanks and other mechanical equipment—enough for five divisions—have been landed at five Greek mainland ports, it was reliably reported today.

This report first came from neutral diplomats and then was unofficially confirmed by British diplomatic circles in three southeastern European capitals. Correspondents were told privately by the British officials that the reports "probably are well founded."

Nevertheless it was said an official despatch from both British and the Greeks could be expected within the next 12 hours.

CRISIS NOW "CRITICAL"

German forces in Bulgaria were reported about the same time to have advanced on hundreds of fighters, bombers and transporters, but it was said that the British and the Greeks could be expected within the next 12 hours.

German circles here in the Yugoslav capital declared the Balkan crisis was "teaching a critical lesson."

Consistently D.N.B., German news and propaganda agency, reported from Sofia, Bulgaria, that Turkey at last had replied to Hitler's "interests and well-being." The reply, over the signature of President Ismet Inönü, was said to have given the Greeks—came from neutral diplomats.

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NAZIS ARREST UNITED PRESS NEWS WRITER

Richard Hottelet Suspected Of Espionage For Enemy Power

By WASHINGTON, March 15.—(BUP)

An immediate investigation was ordered today by the state department to ascertain complete details of the arrest in Berlin of Richard C. Hottelet, a member of the United Press staff in the German capital.

The state department received the order to make the investigation from President Roosevelt. The president was informed of the arrest of the American war correspondent today by Winston S. Churchill, British Prime Minister.

By JOSEPH W. GREGG, JR.

BERLIN, March 15.—(UPI)—Richard C. Hottelet, of New York City, a member of the United Press staff, was arrested today by German police on suspicion of espionage for an enemy power.

It was asserted officially that Hottelet was not in Berlin for the arrest in New York of the German agent, but was arrested in Berlin on suspicion of espionage for an enemy power.

Hottelet was arrested at the apartment which he shares with his wife and two children, identified themselves as Hottelets.

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Looking Over

THIS is the time of year when all hockey clubs draw a deep breath, remove a fervent prayer and start balancing their books on the season's operations.

Reports of audits already completed indicate that a good many organizations all the way from Halifax to British Columbia will write the story of the 1940-41 season in red ink on their ledgers.

Those entries in red however seem to be no greater in number than they have been in past years, so you can't charge it up to the war. It is the old story of the high cost of organized sport and lack of sufficient attendance to pay for it.

Major factor in this high cost is the remuneration which practically all senior players draw. The gent who plays for the fun of it is a thing of the past in faster hockey circles. Practically the only place you'll find him now is in pasture league.

PLAYERS HAVE ARGUMENTS TOO
At first glance you are probably inclined to think that the thing to do is to cut down the amount of pay or remuneration until the team's expenditures fit its income. Unfortunately it is not that simple. The players have some substantial grounds on which to bargain that regular practices plus two or three games a week that involve a lot of travelling is more than they can give to hockey just for the fun of it. It is one thing to get out on the ice for two or three hours a week for your own amusement, but a much different thing to play the calibre of hockey that is demanded of good league teams.

Actually the problem of staying out of the red would be solved if all players would agree to play on a straight percentage of the gate or operating expenses have been deducted. Theoretically that plan is perfect—the player gets paid in proportion to his drawing power and the men sponsoring the club do not risk serious financial loss for the sake of sport.

But just try to get a team of good players to sign contracts on that basis. The very best you could achieve would be to sign them at a guaranteed figure plus a bonus from the gate.

QUEBEC ADOPTS NEGOTIATION LIST
In an effort to reduce overhead by limiting the bidding for players' services, the Quebec Senior Hockey League has adopted the negotiation list plan of the National League. The stipulations of each club being allowed to bid a certain number of players on its list. Other clubs in the league can not deal with these listed men.

That negotiation list is a thing that has always struck me as being an unfair weapon. If a junior happens to be a star some club pays him an exorbitant salary. If an NHL club wants him, it has to pay him more. The said kid must then either sign with that club at whatever salary the club offers, or not sign with any NHL outfit—unless that another club will be willing to pay him more. The result is an unfair thing of the thing is that each senior league club can keep only a half dozen men on its negotiation list.

Senior "amateur" hockey would be carrying on more in the spirit of what we are at war for if instead of using negotiation lists it adopted rigidly enforced salary limits.

Newmarket Hardest Hit Of British Racing Towns

By EDIE GILMORE

NEWMARKET, ENG., March 15.—(AP)—This ancient racing town is sadly watching Britain's sport of kings become a barely-tolerated pastime. The number of blooded horses has dwindled from 6,000 to 2,300 and annual export receipts have dropped from \$3,500,000 to practically nothing.

Things like nearly every other thing in Britain are rationed. In peace time some got as much as 25 pounds a week, but now only 15 pounds. And that ration is begrudged by the majority of the public, who would like to destroy the horses to help pay for the war.

UPHOLD PROTEST BY PITTSBURG ON ELIGIBILITY

NEW YORK, March 15.—(AP)—A protest by Pittsburgh was upheld and another by Philadelphia was disallowed Friday at a special meeting of the American Hockey League.

Pittsburgh protested concerned a game with Indianapolis. Capitalizing on the fact that the Indians had lost to the Capitals, Pittsburgh wanted to play the game at the home of the Capitals, Detroit, instead of at the home of the Indians, Indianapolis.

Philadelphia protested concerned a game with the Capitals. The Capitals wanted to play the game at the home of the Capitals, Philadelphia, instead of at the home of the Indians, Indianapolis.

GIRLS HIT GAPS
For the first time in British hockey history, the girls' hockey teams in the 60's have been drafted as well as the boys'.

Spokane Bombers Beat Seattle 7-3
SEATTLE, March 15.—(AP)—Spokane Bombers beat Seattle 7-3 in the first game of the new season. The Bombers scored three goals in the first period, two in the second and two in the third.

Softball Meeting Called For Friday
The Edmonton and Calgary Softball Association has called a general open meeting of all interested in softball for Friday, March 21, in the Commons Hotel at 7 p.m.

Royal Juniors In Lineup
LONDON, March 15.—(AP)—The Royal Juniors are lined up for the first time in the new season. The Juniors are a team of young players who are trained by the Royal Canadian Mounted Police.

Saskatoon Juniors Drub Prince Albert Hawks 10-3



Quakers Run Away With Opener of Title Series
PRINCE ALBERT, March 15.—(CP)—Saskatoon Junior Quakers took a game lead in the best-of-three Saskatchewan junior hockey finals by outscoring and outplaying Prince Albert Junior Black Hawks for two periods here Friday night for a convincing 10-3 victory. Second game will be played in Saskatoon Tuesday night.

Black Hawks took a one-goal lead near the halfway mark of the opening stanza while Quakers were shunted, but became disorganized under a four-goal onslaught in the second period.

They collected the visitors 2-1 in the middle stanza and then drubbed badly in the third period when Quakers romped home five goals without a reply.

Mike Shabaga and Dave Livingstone picked up four points each for the Quakers. Shabaga scored one goal and set up three others while Livingstone scored two goals and set up one.

Harvey Walton, the high goal scorer of the game, picked up three points. Walton, who was named MVP, scored three goals and set up two others.

Shabaga was handed a 10 minute misconduct penalty in the second period for arguing with the referee. He was also penalized for arguing with the referee in the third period.

Shabaga and Menzies scored one goal and set up one each in the third period. Shabaga also scored a goal and set up one in the fourth period.

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Shabaga and Menzies scored one goal and set up one each in the tenth period. Shabaga also scored a goal and set up one in the eleventh period.

Shabaga and Menzies scored one goal and set up one each in the eleventh period. Shabaga also scored a goal and set up one in the twelfth period.

Shabaga and Menzies scored one goal and set up one each in the twelfth period. Shabaga also scored a goal and set up one in the thirteenth period.

Shabaga and Menzies scored one goal and set up one each in the thirteenth period. Shabaga also scored a goal and set up one in the fourteenth period.

Shabaga and Menzies scored one goal and set up one each in the fourteenth period. Shabaga also scored a goal and set up one in the fifteenth period.

Shabaga and Menzies scored one goal and set up one each in the fifteenth period. Shabaga also scored a goal and set up one in the sixteenth period.

Shabaga and Menzies scored one goal and set up one each in the sixteenth period. Shabaga also scored a goal and set up one in the seventeenth period.

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Shabaga and Menzies scored one goal and set up one each in the twenty-fifth period. Shabaga also scored a goal and set up one in the twenty-sixth period.

Shabaga and Menzies scored one goal and set up one each in the twenty-sixth period. Shabaga also scored a goal and set up one in the twenty-seventh period.

Shabaga and Menzies scored one goal and set up one each in the twenty-seventh period. Shabaga also scored a goal and set up one in the twenty-eighth period.

Shabaga and Menzies scored one goal and set up one each in the twenty-eighth period. Shabaga also scored a goal and set up one in the twenty-ninth period.

Shabaga and Menzies scored one goal and set up one each in the twenty-ninth period. Shabaga also scored a goal and set up one in the thirtieth period.

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TORONTO LEAFS TO HIT PLAYOFFS IN GOOD SHAPE

Riddled with injuries during most of the National Hockey League season, chances appear fairly bright for Toronto Maple Leafs to enter the Stanley Cup hunt at full strength.

The Leafs open a best-of-seven game series with the league champion Bruins in Boston next Tuesday.

The big question mark of the team's hopes remains attached to the possibility of Sid Abels taking his place between Gordie Drillon and Nick Metz to complete the line which has produced a number of NHL goals all season. Abels has been on the sidelines for three weeks nursing an injured knee.

But Sid is feeling pretty happy about the way his knee is responding to treatment and he hopes to skate any day now for limbering exercises. If the team's prospects have merited sufficiently to be included in the lineup, the captain will be ready for the opening whistle in Boston.

The Leafs' first game with Abels as he watched his mates work out Friday. "It's not sure but I can't know how good it will be until I see him in action," said Drillon.

Otherwise the Leafs are in fine fettle and one of their most potent offensive weapons, the right wing, is flanked by two players who recently graduated from the minors.

Left wing, Gordie Drillon, and Dave Mark, both out for most of the season with injuries, have been working with centre Pete Lange.

The Leafs, on injury row of Jack Chatham, have Toronto with five defencemen to provide padding for goalie Turk Edwards. Besides three complete front lines, the Leafs have a strong backup line.

On Thursday the management and club executive of the Prince Rupert golf course met at an emergency session to discuss plans for the coming season.

There were 24 rinks entered and the following clubs were jewelry on the list: Prince Rupert, J. H. Heston, J. P. Webb, J. Henderson, C. Demott. The rinks were divided into two groups.

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STEVE BELLOISE KAYED IN FIRST BY MAURIELLO

NEW YORK, March 15.—(AP)—Toni Mauriello, rated the brightest young prospect in the middleweight division, was hit by Billy Stone, regained that rating Friday night when he knocked Steve Belloise, who had been the first round of his "Battle of the Belts" with Madison Square Garden.

Mauriello floored his opponent three times with right-hand shots in the first round, and then through the ropes with a fourth to end the fight.

The crowd of about 14,000 which had come to make noise about the neighborhood brawl hardly had time to yell a thing before Mauriello was able to get up at the point of the fight and was standing, almost helplessly, as the ropes were pulled down.

After a short rest, Mauriello rushed at him with his right fist, slammed it against Steve's jaw and drove him sprawling. Belloise was thrown through the ropes and was taken to the hospital.

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PROVINCIAL BRIEFS

650 HORSES ARE LISTED FOR SALE

Statistics show that there are 650 horses listed for sale in the province of Alberta. The list is compiled by the Alberta Horse Raisers' Association and is available to the public for a fee of \$1.00. The list includes the names of the owners, the breed of the horse, the age, and the sex. The list is a valuable resource for anyone interested in buying or selling horses.

Two Travellers Have Long Walk When Car Stalls

Two travellers, a man and a woman, were stranded for several hours when their car stalled on a remote road. They were forced to walk for miles to reach help. The incident occurred on a narrow, unpaved road in a rural area. The car was a small sedan and the travellers were alone.

LETTERS PROTEST CLOSING OF ROAD

A number of letters have been received protesting the closing of a road. The road is a major thoroughfare and its closure would cause significant inconvenience. The letters express concern over the impact on the local community and the economy.



Smaller Buicks Are Announced

Two additions to the 1941 line of McLaughlin-Buicks are announced this week. In a six-passenger Torpedo sedan and a six-passenger Sport Coupe, announced the 4200 Series. These models are shorter in wheelbase than the traditional Buick standards in styling and performance, and are priced at \$1,400 and \$1,500 respectively. Illustrated here is the six-passenger four-door sedan.

Crews Busy

Crews are busy working on the roads. The weather has been difficult, with snow and ice making travel hazardous. Crews are using salt and sand to clear the roads and are working to get the roads in better condition for the spring season.

Girls' Section Names Groups Conduct Bazaar

The Girls' Section has named several groups to conduct a bazaar. The bazaar is a fundraising event for the Girls' Section and will be held in a local hall. The groups are responsible for organizing the event and selling various items.

Slavik Wins Two Major Events At Viking Bonspiel

Slavik won two major events at the Viking Bonspiel. The bonspiel is a traditional curling competition and Slavik's victory was a significant achievement. The events were held in a local hall and attracted a large crowd of spectators.

Massed Bands Mark Concert For Red Cross

Massed bands marked a concert for the Red Cross. The concert was held in a large hall and featured performances by several bands. The proceeds from the concert were donated to the Red Cross to support their war efforts.

TWO NEW MODELS OF BUICKS ARE NOW ANNOUNCED

Two new models of Buicks are now announced. The models are the 4200 Series, which includes a six-passenger Torpedo sedan and a six-passenger Sport Coupe. These models are shorter in wheelbase than the traditional Buick standards in styling and performance, and are priced at \$1,400 and \$1,500 respectively.

Tea, Carnival Clears Amount For Red Cross

A tea and carnival cleared a significant amount of money for the Red Cross. The event was held in a local hall and was attended by a large number of people. The proceeds from the event were donated to the Red Cross to support their war efforts.

Broom-Ball Stars Discover Thumb-Tacks Help The Game

Broom-ball stars discovered that thumb-tacks help the game. The stars are players in a broom-ball tournament and have found that using thumb-tacks on their brooms improves their performance. The tournament is held in a local hall and attracts a large crowd of spectators.

DELIA FARMER CHEERS HITLER, BOOES PREMIER

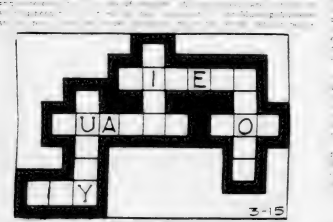
Delia Farmer cheered Hitler and booed the Premier. The incident occurred at a public event where Farmer was present. Her actions were widely reported and caused a significant stir in the community.

ONTARIO REPORTS RECORD SURPLUS OF \$12,600,364

Ontario reports a record surplus of \$12,600,364. The surplus was reported by the Ontario government and is a significant achievement. It represents the highest surplus in the province's history and is a testament to the government's fiscal management.

Modern Puzzles

BY GERALD L. KAUFMAN
FEMALE FOXES



FRIDAY PUZZLE SOLUTION, ASTERISK ADAGES

Mites Reported In Rimby Area Farm Granaries

Mites were reported in the Rimby area farm granaries. The mites are a pest that can damage grain and are a concern for farmers. The report was made by a local farmer who has been experiencing problems with his granaries.

Youth Suffers Arm Wound In Cutting Unit

A youth suffered an arm wound while working in a cutting unit. The incident occurred while the youth was working on a farm. The wound was serious and required medical attention. The youth is now recovering from the injury.

Discuss Plans

Plans for a new project are being discussed. The project is a large-scale development and will have a significant impact on the community. The plans are being discussed by a group of experts and officials.

Local Students Receive Honors

Local students received honors for their achievements. The students were recognized for their academic excellence and contributions to their community. The honors were presented by a local official.

Plan Socials

Plans for social events are being made. The events are being organized by a group of people and will be held in a local hall. The events are intended to raise money for a good cause.

Norwegian Ship In Convoy Sunk

A Norwegian ship in a convoy was sunk. The ship was carrying a large amount of cargo and the sinking was a significant loss. The incident occurred in the Atlantic Ocean and was the result of an attack by a submarine.

Bentley Rinks Divide Honors Tuesday 'Spil

Bentley Rinks divided the honors at the Tuesday 'Spil. The event was a curling competition and the rinks performed well. The winners were celebrated by the crowd.

School Closed

A school was closed due to a fire. The fire was a major disaster and caused significant damage to the school building. The school was closed for several days while the damage was assessed.

Citizens Meet, Elect Officers, Music Festival

Citizens met to elect officers and plan a music festival. The meeting was held in a local hall and was attended by a large number of people. The officers were elected and the plans for the music festival were discussed.

McCoy Health Service

McCoy Health Service is providing medical care. The service is a private practice and is staffed by qualified medical professionals. It provides a wide range of medical services to the community.

Talent Play Is Well Received

A talent play was well received by the audience. The play was performed in a local hall and was praised for its quality. The audience enjoyed the performance and the actors.

Couples Married

Several couples were married. The weddings were held in local churches and were attended by family and friends. The couples were happy and the ceremonies were successful.

Win Back Cup

A team won back the cup. The team had lost the cup in a previous competition but managed to win it back this time. The victory was a significant achievement for the team.

WELL-KNOWN STAR



ALPHABETICAL

Fire Victim

A person was a victim of a fire. The fire was a major disaster and caused significant damage to the person's property. The person is now recovering from the loss.

Lions Enlist

Lions are enlisting for a project. The project is a large-scale development and will have a significant impact on the community. The lions are being enlisted to help with the project.

New Elections

New elections are being held. The elections are for a local office and will be held in a local hall. The candidates are competing for the position.

Questions and Answers

Questions and answers are being provided. The questions are from the community and the answers are provided by experts. The questions and answers are intended to provide information to the community.

Strength Of Air Force Is Stated

The strength of the air force is stated. The statement is made by a high-ranking official and provides information about the air force's capabilities. The statement is intended to reassure the public.

Divorces Granted

Divorces were granted. The divorces were granted by a court and are final. The couples are now free to remarry.

Soldiers Feted On Leave Home

Soldiers were feted on their leave home. The fete was a celebration of the soldiers' service and was held in a local hall. The soldiers were honored and the event was a success.

Enlisted Men

Enlisted men are being trained. The training is being provided by a local instructor and is intended to prepare the men for their duties. The training is a success.

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Enlisted men are being trained. The training is being provided by a local instructor and is intended to prepare the men for their duties. The training is a success.

These's New Window Beauty and Gaiety in

These's New Window Beauty and Gaiety in. The window is a new addition to the store and is a beautiful sight. The window is decorated with flowers and other items.

Homespuns

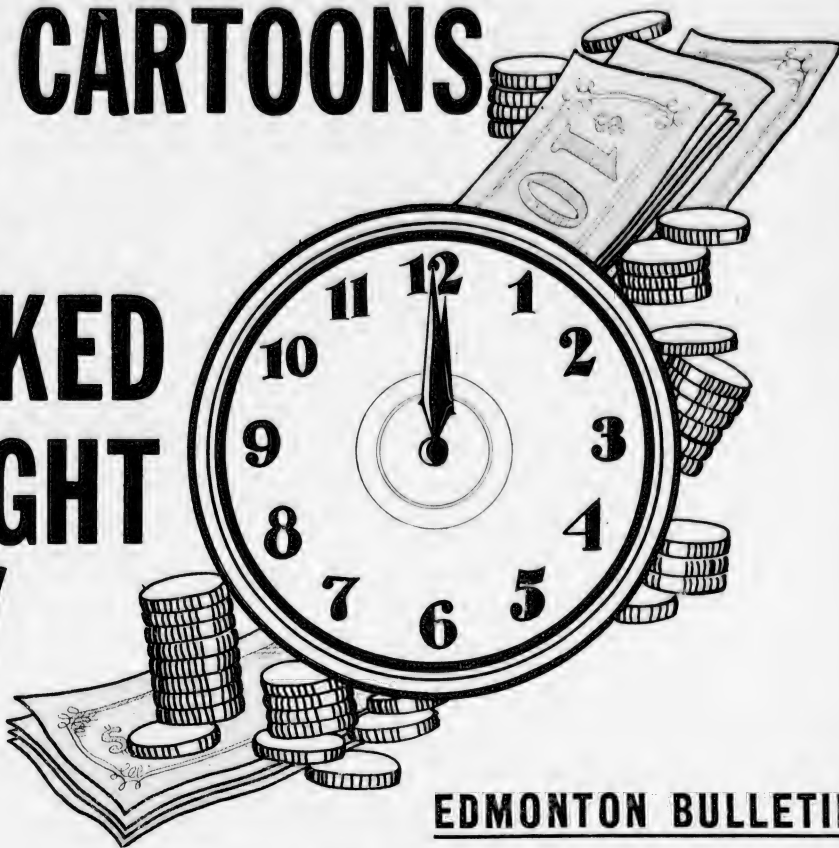
\$1.49 yd. The price is a special offer and is a great value. The price is intended to attract customers.

Divorces Granted

Divorces were granted. The divorces were granted by a court and are final. The couples are now free to remarry.

FIRST 90 CARTOONS MUST BE POSTMARKED BY MIDNIGHT TONIGHT!

When the clock rolls around to Midnight tonight, the Game of Check will be closed forever to new contestants. At that time, it will be a closed corporation. You will either be in or be out. You will either be in line for the \$500.00 First Prize, or you will have passed up this opportunity for good and all.



EDMONTON BULLETIN

KEEP UP WITH THE CONTEST!

Probably most contestants have by this time already mailed in their answers. To them we say, keep up with the contest each and every day. No cartoons will be reprinted in the newspaper. If you miss any, you can obtain them by mailing 3c in coin for each panel of 3 cartoons, together with a SELF-ADDRESSED STAMPED ENVELOPE, to Contest Editor, Game of Check, THE EDMONTON BULLETIN, or you can call for such cartoons in person at the newspaper office.

SAVE CARTOONS 91-180!

None of the cartoons which appeared this week are to be sent in now. They, together with all cartoons which will appear from now on, up to and including No. 180, should be saved until the second deadline on Saturday, April 19th, 1941. With the printing of the 180th cartoon, complete instructions will be given as to just how to mail in this second batch. As a matter of fact, we can tell you right now, the same procedure will be followed.

YOUR LAST CHANCE TO ENTER!

If you haven't mailed in your cartoons yet, we just want to repeat what we have constantly cautioned: Be sure to mail in the 90 cartoons together with the Identification Form a few hours ahead of 12 Midnight—in time for your envelope to bear a postmark of 12 midnight. IT'S THE POSTMARK THAT WILL COUNT—not the time of mailing!

And once more we say be sure to affix sufficient postage stamps to carry your entry to us—1c if you live within the city limits and 2c if you live outside the city limits.

BE SURE TO PRINT YOUR NAME AND ADDRESS ON THE IDENTIFICATION FORM

This Identification Form is our only way of telling whose cartoons are whose! Don't make the mistake of mailing in your cartoons without it! Clip and fill out the Identification Form NOW and mail it in with your 90 cartoons.

Best wishes to every contestant. You will find the next three cartoons in Monday's Bulletin.

TODAY'S CARTOONS

CLIP AND SAVE TODAY'S CARTOONS PRINTED BELOW — DO NOT SEND THEM IN NOW!

106



107



108



The GAME of Check

FIRST PRIZE \$500.00 CASH

SECOND PRIZE "COLDWALL" FRIGIDAIRE

THIRD PRIZE "KROEHLER" CHESTERFIELD SUITE

And 257 other Cash and Merchandise Prizes will go to 260 winners in this fascinating Bulletin QUIZ Contest. There is no reason in the world why YOU should not WIN ONE OF THESE PRIZES. Everybody competing

in the contest has an equal chance to win. But read every word in this announcement—then go into ACTION! There's no time to lose. Hurry! Hurry! Hurry!

POINTS TO REMEMBER!

1. Check every answer. A blank is a wrong answer!
2. Neatness does not count. Do not decorate your answers. No necessity to clip your answers together.
3. Arrange your cartoons in numerical order, all facing the same way.
4. Make sure that you PRINT your name in the Identification Form. Make sure that you enclose the Identification Form with your answers.
5. Do not send in this week's cartoons at this time.
6. Make sure that you affix sufficient postage to your envelope.
7. Do not write your name on the cartoons themselves.
8. If you bring your answers to this office, they must be delivered by 8:30 p.m., Saturday, March 15, 1941. If you mail in your answers they must be postmarked not later than 12 Midnight, Saturday, March 15, 1941.

IMPORTANT!

You Must Fill In And Mail
Identification Form
With Your Answers

IDENTIFICATION FORM

MAIL OR DELIVER TO
CONTEST EDITOR, GAME OF CHECK
THE EDMONTON BULLETIN

NAME _____

ADDRESS _____

CITY AND PROVINCE _____

TODAY'S MARKETS

Chicago and Winnipeg Grain Prices

CHICAGO GRAIN MARKETS

By James Richardson & Sons
March 15, 1941

WHEAT—	Open	High	Low	Close	Settle
No. 1 Hard	1.14	1.15	1.13	1.14	1.14
No. 2 Hard	1.08	1.09	1.07	1.08	1.08
No. 3 Hard	1.02	1.03	1.01	1.02	1.02
No. 4 Hard	0.96	0.97	0.95	0.96	0.96
No. 1 Soft	1.04	1.05	1.03	1.04	1.04
No. 2 Soft	0.98	0.99	0.97	0.98	0.98
No. 3 Soft	0.92	0.93	0.91	0.92	0.92
No. 4 Soft	0.86	0.87	0.85	0.86	0.86
No. 1 Durum	1.10	1.11	1.09	1.10	1.10
No. 2 Durum	1.04	1.05	1.03	1.04	1.04
No. 3 Durum	0.98	0.99	0.97	0.98	0.98
No. 4 Durum	0.92	0.93	0.91	0.92	0.92

WINNIPEG GRAIN MARKETS

By James Richardson & Sons
March 15, 1941

WHEAT—	Open	High	Low	Close	Settle
No. 1 Hard	1.14	1.15	1.13	1.14	1.14
No. 2 Hard	1.08	1.09	1.07	1.08	1.08
No. 3 Hard	1.02	1.03	1.01	1.02	1.02
No. 4 Hard	0.96	0.97	0.95	0.96	0.96
No. 1 Soft	1.04	1.05	1.03	1.04	1.04
No. 2 Soft	0.98	0.99	0.97	0.98	0.98
No. 3 Soft	0.92	0.93	0.91	0.92	0.92
No. 4 Soft	0.86	0.87	0.85	0.86	0.86
No. 1 Durum	1.10	1.11	1.09	1.10	1.10
No. 2 Durum	1.04	1.05	1.03	1.04	1.04
No. 3 Durum	0.98	0.99	0.97	0.98	0.98
No. 4 Durum	0.92	0.93	0.91	0.92	0.92

FIRM TONE ON GRAIN MARKET

WINNIPEG, March 15.—(C.P.A.)—The grain market here today was characterized by a firm tone, with prices generally steady to slightly higher. The market was well supplied, but demand was also strong, particularly for the higher grades of wheat. The price of No. 1 hard wheat was 1.14, and No. 2 hard wheat was 1.08. The price of No. 1 soft wheat was 1.04, and No. 2 soft wheat was 0.98. The price of No. 1 durum wheat was 1.10, and No. 2 durum wheat was 1.04. The price of No. 3 hard wheat was 1.02, and No. 4 hard wheat was 0.96. The price of No. 3 soft wheat was 0.92, and No. 4 soft wheat was 0.86. The price of No. 3 durum wheat was 0.98, and No. 4 durum wheat was 0.92.



Membership Of Australian War Council Now 10

Donates Ambulance
The Australian War Council has announced that its membership has now increased to ten. The council is responsible for the collection and distribution of funds for the Australian War Effort. It has recently received a donation of an ambulance from a private citizen. The council is grateful for the support of the public and encourages further contributions.

Toronto Stocks

Stock	Price
Alcan	11.10
Bank of Montreal	10.10
Canadian National	10.10
Imperial Oil	10.10
Ontario Power	10.10
Quebec	10.10
Union Pacific	10.10
Western Union	10.10
Yukon	10.10

Unlisted

Stock	Price
Alcan	11.10
Bank of Montreal	10.10
Canadian National	10.10
Imperial Oil	10.10
Ontario Power	10.10
Quebec	10.10
Union Pacific	10.10
Western Union	10.10
Yukon	10.10

Market Movements

MARCH 15, 1941

Stocks—

At New York: New higher. At Chicago: 1/2 to 1 higher, closing at 10-11 1/2. May 20.

OTTAWA, March 15.—(C.P.A.)—The grain market here today was characterized by a firm tone, with prices generally steady to slightly higher. The market was well supplied, but demand was also strong, particularly for the higher grades of wheat. The price of No. 1 hard wheat was 1.14, and No. 2 hard wheat was 1.08. The price of No. 1 soft wheat was 1.04, and No. 2 soft wheat was 0.98. The price of No. 1 durum wheat was 1.10, and No. 2 durum wheat was 1.04. The price of No. 3 hard wheat was 1.02, and No. 4 hard wheat was 0.96. The price of No. 3 soft wheat was 0.92, and No. 4 soft wheat was 0.86. The price of No. 3 durum wheat was 0.98, and No. 4 durum wheat was 0.92.

Dominion Bonds

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Bond	Price
1 1/2 per cent 1945	100.00
1 1/2 per cent 1946	100.00
1 1/2 per cent 1947	100.00
1 1/2 per cent 1948	100.00
1 1/2 per cent 1949	100.00
1 1/2 per cent 1950	100.00
1 1/2 per cent 1951	100.00
1 1/2 per cent 1952	100.00
1 1/2 per cent 1953	100.00
1 1/2 per cent 1954	100.00
1 1/2 per cent 1955	100.00

Winnipeg Grain

By James Richardson & Sons

Grain	Price
No. 1 Hard	1.14
No. 2 Hard	1.08
No. 3 Hard	1.02
No. 4 Hard	0.96
No. 1 Soft	1.04
No. 2 Soft	0.98
No. 3 Soft	0.92
No. 4 Soft	0.86
No. 1 Durum	1.10
No. 2 Durum	1.04
No. 3 Durum	0.98
No. 4 Durum	0.92

Edmonton Grain

By James Richardson & Sons

Grain	Price
No. 1 Hard	1.14
No. 2 Hard	1.08
No. 3 Hard	1.02
No. 4 Hard	0.96
No. 1 Soft	1.04
No. 2 Soft	0.98
No. 3 Soft	0.92
No. 4 Soft	0.86
No. 1 Durum	1.10
No. 2 Durum	1.04
No. 3 Durum	0.98
No. 4 Durum	0.92

Vancouver Mines

By James Richardson & Sons

Mine	Price
Alcan	11.10
Bank of Montreal	10.10
Canadian National	10.10
Imperial Oil	10.10
Ontario Power	10.10
Quebec	10.10
Union Pacific	10.10
Western Union	10.10
Yukon	10.10

Alberta Oils

By James Richardson & Sons

Oil	Price
Alcan	11.10
Bank of Montreal	10.10
Canadian National	10.10
Imperial Oil	10.10
Ontario Power	10.10
Quebec	10.10
Union Pacific	10.10
Western Union	10.10
Yukon	10.10

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MONTREAL, March 15.—(C.P.A.)—The grain market here today was characterized by a firm tone, with prices generally steady to slightly higher. The market was well supplied, but demand was also strong, particularly for the higher grades of wheat. The price of No. 1 hard wheat was 1.14, and No. 2 hard wheat was 1.08. The price of No. 1 soft wheat was 1.04, and No. 2 soft wheat was 0.98. The price of No. 1 durum wheat was 1.10, and No. 2 durum wheat was 1.04. The price of No. 3 hard wheat was 1.02, and No. 4 hard wheat was 0.96. The price of No. 3 soft wheat was 0.92, and No. 4 soft wheat was 0.86. The price of No. 3 durum wheat was 0.98, and No. 4 durum wheat was 0.92.

New York Stocks

By James Richardson & Sons

Stock	Price
Alcan	11.10
Bank of Montreal	10.10
Canadian National	10.10
Imperial Oil	10.10
Ontario Power	10.10
Quebec	10.10
Union Pacific	10.10
Western Union	10.10
Yukon	10.10

Local Products

By James Richardson & Sons

Product	Price
Butter	1.14
Eggs	1.08
Flour	1.02
Wheat	0.96
Soft	0.92
Hard	0.86
Durum	0.80

Edmonton Grain

By James Richardson & Sons

Grain	Price
No. 1 Hard	1.14
No. 2 Hard	1.08
No. 3 Hard	1.02
No. 4 Hard	0.96
No. 1 Soft	1.04
No. 2 Soft	0.98
No. 3 Soft	0.92
No. 4 Soft	0.86
No. 1 Durum	1.10
No. 2 Durum	1.04
No. 3 Durum	0.98
No. 4 Durum	0.92

Vancouver Mines

By James Richardson & Sons

Mine	Price
Alcan	11.10
Bank of Montreal	10.10
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Imperial Oil	10.10
Ontario Power	10.10
Quebec	10.10
Union Pacific	10.10
Western Union	10.10
Yukon	10.10

Alberta Oils

By James Richardson & Sons

Oil	Price
Alcan	11.10
Bank of Montreal	10.10
Canadian National	10.10
Imperial Oil	10.10
Ontario Power	10.10
Quebec	10.10
Union Pacific	10.10
Western Union	10.10
Yukon	10.10

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Montreal, March 15.—(C.P.A.)—The C.N.R. has pledged \$2,138,070 to the War Savings Plan. This pledge is the largest ever made by a Canadian railway company. The C.N.R. is committed to this pledge for a period of five years. The money will be used to purchase War Savings Bonds. The C.N.R. is proud to support the War Savings Plan and to contribute to the war effort.

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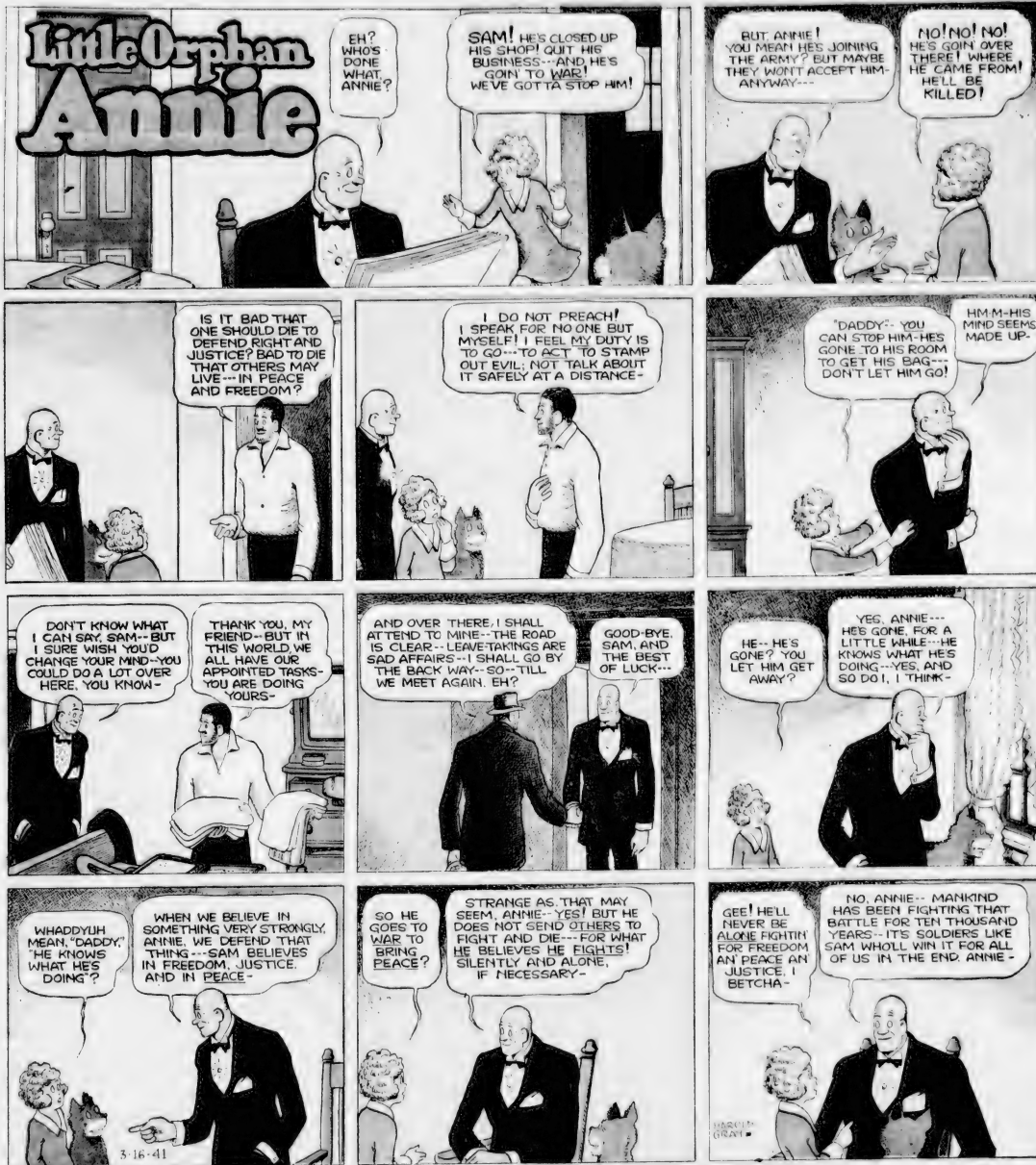
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Bulletin

Service to its constantly increasing army of readers has brought wide recognition. Its news is brief and pithy, easy to read, accurate and fair, and well written, while its

Features

excel in every department. In illustration, comics, women's activities, editorials, sports, serials and short stories, markets, finance, constant improvement has made The Bulletin

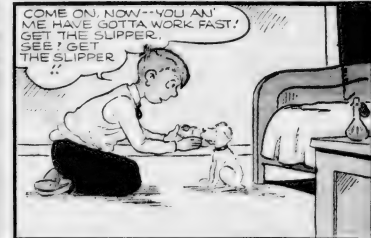
Supreme

Alberta's Greatest Saturday Comic Pages

EDMONTON, ALBERTA. SATURDAY, MARCH 15, 1941



OUT OUR WAY



The Willets

By Williams

"Out on the open range with the real 'drawn from the wood' buck-aroos. In the machine shop among the boys with the overalls and lunch pails. Just a cross section of the cares and joys we meet in

Our

daily lives. A human interest picture of the family at home. It might be your house or mine. You'll get the subtle humor in every cartoon of The Bulletin's big exclusive daily feature. "Out Our

Way"

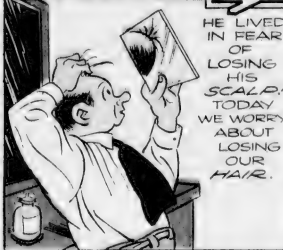
Alberta's Greatest Saturday Comic Pages

EDMONTON ALBERTA SATURDAY, MARCH 15, 1941

THIS CURIOUS WORLD

NOW AND THEN!

LOOKING BACK, WE FIND THAT THE LIFE OF THE PIONEER WAS VASTLY DIFFERENT FROM OUR OWN.



THE PIONEER WELCOMED A THREE-MONTH-OLD NEWSPAPER...



THE PIONEERS CLEARED THEIR LAND OF ROCKS! TODAY, WE BUY ROCKS AND PUT THEM ON OUR LAWNS.

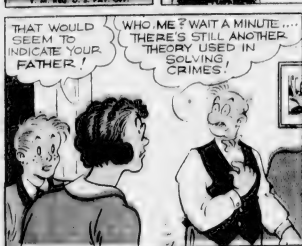


TA DA DA DA!



FRECKLES AND HIS FRIENDS

7-14 REG. U.S. PAT. OFF.



Ask the Junior Members of Any Family About

Little Orphan Annie — By Harold Gray

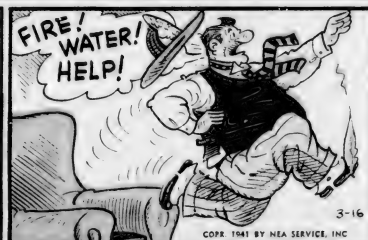
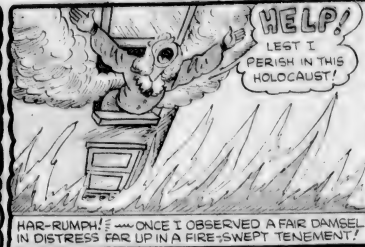
AN EDMONTON BULLETIN DAILY FEATURE

It's the Best Kiddie Strip That Money Can Buy.

Alberta's Greatest Saturday Comic Pages

EDMONTON, ALBERTA, SATURDAY, MARCH 15, 1941

OUR BOARDING HOUSE



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old world of ours is full of strange people; strange animals; strange facts and strange fancies. Old Mother Nature works wisely and well, but sometimes her ways are too deep, too

Curious

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Edmonton Bulletin

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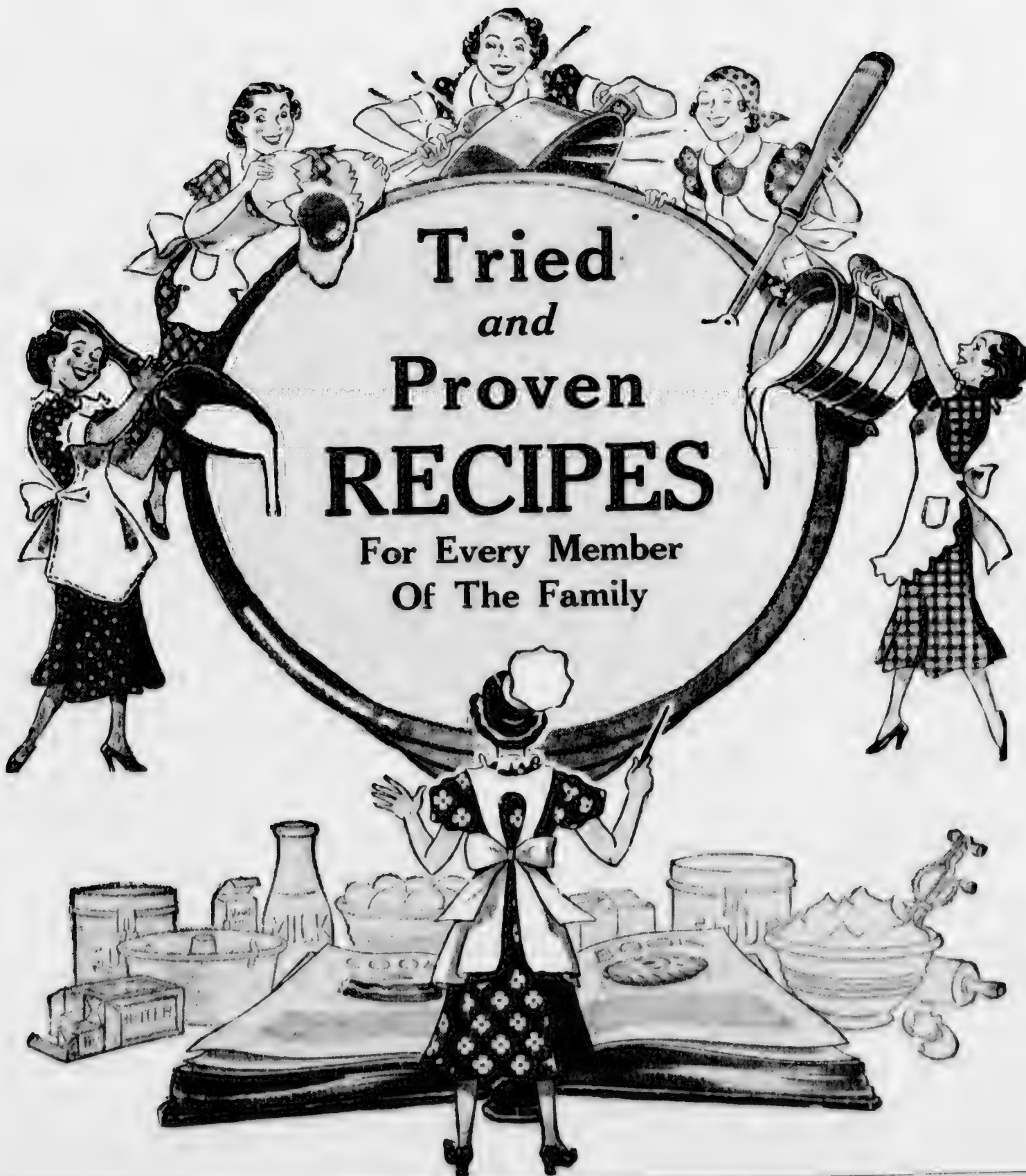
FOURTH SECTION

EDMONTON, ALBERTA SATURDAY, MARCH 15, 1941

20 PAGES

1941 COOK BOOK

3rd Annual Edition



The World's Finest . . .

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Sunland SODAS

Easy to fix up a tasty snack with **Sunland Sodas**

Try this Delightful **RECIPE**

SALMON LOAF

- 1 can of salmon
- 2 eggs (beaten)
- 1 cup of Sunland Crackers (broken)
- 1 teaspoon salt
- 4 little pepper
- 2 tablespoons butter
- 2 tablespoons of vinegar

Mix ingredients and put in greased loaf pan. Bake in water bath at 350° for 45 minutes. Turn out on plate and serve with butter. Save the juice from can. Put in cup and fill with milk. Add a dash of salt and a dash of vinegar. Boil and pour over the loaf. This is a delicious and healthy dish.

THE grand extra flavor contained in Sunland Sodas make them the ideal in-between-meal snack for every occasion . . . for unexpected guests . . . for the family and of course . . . especially for the children

Sunland Sodas can be served in a hundred different ways at most any time of the day. Always crisp and fresh, my what a taste thrill they are when served with soups, jellies, salads, jams and cheese! Sunland Sodas have a delicate nut-like flavor with tomato juice and beverages. And don't forget to be the modern hostess and serve crisp, dainty Sunland Sodas with a plate of cheese when your friends drop in for cards.

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Bulletin Readers—Here's Cook Book Table of Contents

Beverages	5	Desserts	3-17	Pancakes	15
Bread	4	Doughnuts	15	Pies	9
Candy	6	Dumplings	15	Preserves	16
Cakes	8	Fish	6	Salads	14
Chicken	17	Fruit Cakes	13	"Sunny Boy" Recipes	19
Cookies	6	Icing	19	Table of Measurements	9
Chocolate Cakes	12	Meats	17	Vegetables	16

Desserts

STRAWBERRY SHORTCAKE

- 1 tablespoon sugar
- 1 tablespoon butter
- 1 egg
- $\frac{1}{2}$ cup milk
- 2 cups flour
- 2 teaspoons baking powder

Mix into a soft dough, pat out with hand and cut out with cutter. Makes eight biscuits. Serve with berries.

ICE CREAM

- 1 cup coffee cream or top milk
- 2 eggs
- $\frac{1}{2}$ cup sugar
- 1 cup cream, whipped
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon vanilla

Scald cream or milk and blend eggs and sugar and stir constantly for about five minutes until mixture coats the spoon. Cool, then pour into chilled refrigerator tray and let cool to a mush about 15 minutes. Do not let it freeze hard. During the chilling of custard place berries in whipping cream and whip until stiff, add salt and flavoring and fold custard into it. Place in cold freezer tray, setting cold control at highest number it should freeze under general condition in a maximum of 60 minutes.

FUDGE FROSTING

- 5 tablespoons brown sugar
- 1-3 cup cream or rich milk
- 2 tablespoons butter
- 1 square Baker's unsweetened chocolate cut in small pieces

Boil together for 2 minutes. When cool add sifted cup sugar until thick enough to spread.

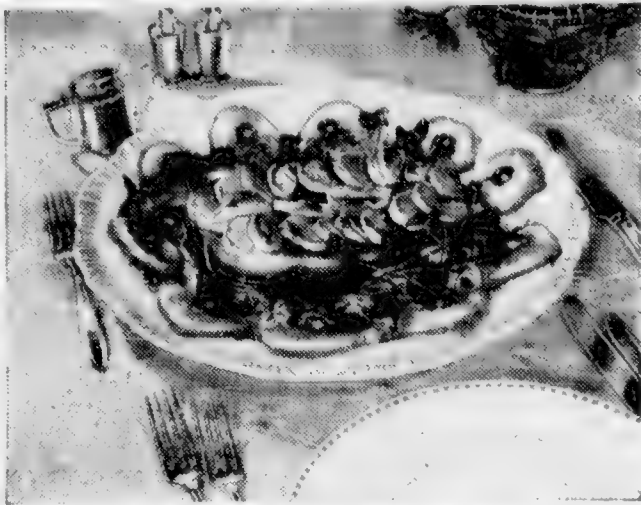
CHERRY ROLLS

- $1\frac{1}{2}$ cups flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons butter
- $\frac{1}{2}$ cup milk
- 2 cups pitted and strained cherries

Sift dry ingredients together three times, cut in shortening, add milk gradually, mix in soft dough. Roll $\frac{1}{4}$ inch thick. Cover with cherries. Roll and press edges together. Cut in $1\frac{1}{4}$ inches. Put in greased pan, pour cherry sauce over and bake in oven of 425 degrees F. 30 minutes.

CHERRY SAUCE

Cook 1 cup sugar, 1 cup of cherry juice, 1 tablespoon of flour and 1 cup of water 1 minute. Add 1 tablespoon butter.



APPLES WITH BAKED HAM

- 1 slice of uncooked ham (about $1\frac{1}{2}$ inches thick)
- 1 teaspoon dry mustard
- 2 teaspoons vinegar
- 2 apples
- $\frac{1}{2}$ cup brown sugar
- 1 teaspoon butter

Trim rind from ham. Mix mustard and vinegar together, and spread on ham. Slice apples thinly and spread in layers on ham. Sprinkle with brown sugar and dot with butter. Bake in a moderate oven 350 F. until ham is tender—about 45 minutes.

NEVER-FAIL CREAM PUFFS

- $\frac{1}{2}$ teaspoon baking powder
- 1 cup butter
- 1 cup boiling water
- 1 cup flour
- 4 eggs

Place butter and water in a pan when it boils, add 1 cup of flour sifted with the baking powder, stir briskly till it leaves the side of the pan. Remove from fire, let cool for a few minutes, stir in the 4 eggs one at a time. Drop by small tablespoons on a greased baking sheet, leaving enough spaces for them to rise. Cook first in hot oven for 10 minutes, then lower heat a little and let cook for 15 minutes longer. When cool, split and fill with whipped cream or cream filling.

Cream Filling—Put 2 cups of milk in saucepan to boil. When boiling, add 2 tablespoons of cornstarch, 1 cup of sugar, 1 teaspoon of vanilla dissolved in a little milk, add piece of butter size of an egg yolk, fill in cream puffs.

COCOANUT BANANA SNOW

- 3 bananas cut in small pieces
- $\frac{1}{2}$ cup powdered sugar
- 2 teaspoons lemon juice
- 1 egg white stiffly beaten
- $\frac{1}{2}$ cup cream, whipped
- $\frac{1}{2}$ cup coconut

Combine bananas, sugar and lemon juice; chill. Force through sieve. Fold pulp into egg white, then fold in cream and coconut.

RAISIN APPLE COBBLER

- 4 cups plain apple sauce
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- 1 cup seedless raisins
- $\frac{1}{4}$ teaspoon allspice

Mix ingredients together, place in a baking dish and set in the oven to heat.

BATTER

- $\frac{1}{4}$ cup shortening
- $\frac{1}{2}$ cup sugar
- 1 egg
- $\frac{1}{2}$ cup milk
- $1\frac{1}{4}$ cups flour
- 2 teaspoons baking powder
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ teaspoon lemon extract

Cream sugar with shortening, add beaten egg and milk, add flour sifted with baking powder and salt. Beat well, add lemon extract, mix well and then pour over the hot raisin-apple sauce. Bake in moderate oven (350 degrees F.) about 40 minutes. Serve hot or cold with whipped cream.

BLACKBERRY DESSERT

Stew $\frac{1}{2}$ lb. blackberries in a very little water and sugar to sweeten. When cooled mash with fork. Mash 3 ripe bananas and mix them with blackberries. Add 2 tsp. lemon juice and stir in $\frac{1}{2}$ pint cream or custard. Sprinkle a little desiccated coconut on top.

RICE FLUFF

- 1 cup rice
- $\frac{1}{2}$ cup sugar
- Pinch of salt
- 1 qt. milk

Cook until rice is very tender. Let cool. When cold add 1 cup heavy cream whipped until stiff. Sweeten and flavor to taste. Stir lightly into the rice, serve with maple syrup.

BAKED PEARS

Get as many pears as you like, of firm, medium-sized pears. Place the pears in a baking dish. Sprinkle with brown sugar. Add a piece of stick cinnamon, or a few cloves. Then add water to cover the bottom of the pan; baste often. When tender, remove the pears to a glass dish. Cook down the syrup, and pour over the pears. Then serve cold or with ice cream.

LOVELY DESSERT

Dates cut in quarters, grapes cut in halves, chopped walnuts. Mix with whipped cream. $\frac{1}{4}$ pint serves four persons.

PINEAPPLE RICE

Cook 1 cup rice. When done add 1 cup sugar, 1 large tin graded pineapple juice. When done add $\frac{1}{2}$ pint cream, whipped thick and put on until ready to serve. Garnish with whipped thick cream and cherries and serve.

SHORTCAKE

- 2 cups flour
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons sugar
- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup milk

Take fresh strawberries or canned strawberries for this pineapple.

PINEAPPLE ROUNDS

Cut flaky or puff pastry in circles and bake in a hot oven. When pastry is cold, whip rich cream until stiff, sweeten it slightly and flavor with vanilla. Then spread the cream and chopped pineapple on each round. Place a spoonful of the fruit cream on half the circles of pastry; cover with a second piece of pastry; top with sweetened and flavored whipped cream and serve at once.

TEXAS PECAN PU

Take fresh strawberries or canned strawberries for this pineapple. Take fresh strawberries or canned strawberries for this pineapple.

STRAWBERRY CURLS

- 2 cups flour
- 3 teaspoons baking powder
- 1 egg well beaten
- 1 tablespoon sugar
- $\frac{1}{2}$ cup milk
- 2 tablespoons melted butter

Mix dry ingredients in bowl, add egg mixed with milk and sugar and mix well. Roll on floured board about $\frac{1}{4}$ inch thick. Spread with melted butter. Cover with fresh sliced strawberries (about 1 pint) and sprinkle with sugar. Roll up like jelly roll. Cut in 1 inch slices and put in well greased muffin pans. Bake about 20 minutes in hot oven. Turn out at once.



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Bread

GOOD BREAD

- 2 cakes yeast
- 2 tablespoons sugar
- 1 quart lukewarm milk and water
- 2 tablespoons melted shortening
- 1 teaspoon salt
- 3 quarts flour

Dissolve yeast and sugar in milk and water, add shortening and 1/2 cup of flour. Beat till smooth, then add rest of flour and salt. Knead until elastic. Place in greased bowl, cover and set aside in warm place until light, about 1 1/2 hours. Turn out and knead again and mold loaves. Place in greased pans 1/2 full, cover and let rise 1 hour or till double in size. Bake 45 to 60 minutes in moderate oven.

NUT BREAD

- 3 cups flour
- 1 cup sugar
- 1/2 teaspoon salt
- 4 teaspoons baking powder
- 1 cup walnuts
- 1 egg
- 1 1/2 cups milk
- 3 tablespoons melted butter

Sift, measure flour, sift with sugar, baking powder and salt. Chop and dredge nuts in part of flour. Add milk and melted butter to wet ingredients, add nuts and pour into greased loaf pan. Let rise 20 minutes. Bake 55 minutes at 350 degrees (or 40 minutes for 2 small ones).

DATE LOAF

- 1 cup dates
- Pour 1 cup boiling water over dates, let stand and cool, then add:
- 1 teaspoon soda
- 1 cup brown sugar
- 1 large tablespoon butter
- 2 eggs
- vanilla
- 1 cup walnut meats
- 2 cups flour

NUT BREAD

- 1 cup brown sugar
 - 1 tablespoon lard
 - 1 egg
 - 2 teaspoons salt
 - 2 cups graham flour
 - 1 cup white flour
 - 1 cup raisins
 - 1 cup nut meats
 - 1 1/2 cups sour milk
 - 1 teaspoon baking soda
- Bake in loaf pan in slow oven.

HOT WATER GINGERBREAD

- 1 1/2 cups flour
- 1 teaspoon of soda
- 1 teaspoon of salt
- 1 1/2 cups brown sugar
- 1/2 cup fat (butter or lard)
- 2 eggs
- 1/2 cup molasses
- 1 cup boiling water

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APPLE TAPIOCA

- 1/2 cup fine tapioca (or sago) or 1 cup pearl tapioca
- 1/4 teaspoon salt
- 3 cups milk
- 6 small apples
- Brown sugar

Cook tapioca with salt and milk in top of double boiler until tapioca is transparent.

Core and pare apples. Stick three or four cloves in each. Arrange apples in buttered baking dish. Fill cavities with sugar and pour cooked tapioca over apples. Bake in a moderate oven until apples are tender. Serves 6.

If using pearl tapioca or sago, soak in some of the milk for several hours before cooking.

RAISIN LOAF

Take 1/2 pound of white sugar and 1/2 pound of butter; beat these with the hand well together to a cream; add 4 eggs, one at a time, and well beat each one with the butter and sugar. Lightly mix in 1 pound of flour, previously mixed with 1 teaspoon of baking powder, then lightly mix with the whole 1/2 pound of raisins. Bake at once thoroughly in a quick oven. This makes two most delicious loaves.

NUT LOAF

- 1 egg
- 1 cup granulated sugar
- 1 cup sour milk
- 1 teaspoon soda
- 1 cup nuts
- 1 cup dates
- 3 cups flour
- 2 teaspoons baking powder
- salt

Let rise 20 minutes. Cook 1 hour.

COFF GINGERBREAD

- 1 cup lard and butter mixed
- 1 cup sugar
- 1 cup molasses
- 1 cup sour milk
- 1 teaspoon soda
- 1 teaspoon boiling water
- 2 teaspoons cinnamon
- 2 teaspoons ginger
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1/2 teaspoon salt
- 3 cups flour

1/2 teaspoon baking powder. Melt shortening; put molasses in bowl, pour on hot melted butter. Add sugar, sour milk and boiling water. Mix well together. Sift together flour, baking

powder, soda, spices and salt and add to wet mixture. Beat briskly. Bake in a greased shallow pan 40 minutes in 350 degrees Fahrenheit oven. May be served as a dessert. Cut in squares and serve with whipped cream or a rich sauce.

QUICK COFFEE CAKE

Mix 2 cups flour, 4 teaspoons baking powder, 1/4 teaspoon salt 3 tablespoons shortening and 1 cup milk. Beat thoroughly, add 1/4 cup raisins. Spread in greased pan. Sprinkle a mixture of 1 tablespoon cinnamon and 2 tablespoons sugar over the top. Bake 20 minutes in moderate oven.

COFFEE CAKE

- 1 cup milk
- 1 tablespoon sugar
- 2 teaspoons baker's yeast
- 3 1/2 cups flour
- 4 tablespoons shortening
- 1/2 cup sugar
- 2 eggs
- 1 1/2 teaspoons salt
- 4 tablespoons butter
- 1-3 cup brown sugar
- 1/2 cup rolled cracked crumbs
- chopped nuts
- 1 teaspoon cinnamon
- candied cherries

Method: Heat milk to scalding point, add 1 tablespoon sugar and cool to lukewarm, crumble in yeast and let stand till dissolved. Mix in 1 1/2 cups flour, beat till very smooth, cover and let rise in a warm place until very light and full of bubbles. Cream shortening blend in sugar and beat. Then add the eggs; add this to yeast mixture and combine well. Sift in 1 cup flour with salt, work in add 1/2

flour, 1 cup, to make a soft dough and not sticky. Knead well, place in bowl in a warm place to raise double the amount. Cream butter and mix in crumbs and sugar, add spice. Then roll out dough to a rectangle, spread with butter and sugar and crumbs and spice. Roll up like a jelly roll. Then let it raise again. Then bake.

DATE AND NUT LOAF

- 1 cup dates, cut up fine, cover with 1 cup boiling water, let stand till cool; 1 cup brown sugar, 1/4 cup butter, 1 egg, 1 teaspoon vanilla.

Mix well, then add water and dates. 1 1/2 cups flour, 1/2 teaspoon baking soda, 1/2 cup chopped walnuts. Bake in moderate oven for 1 hour.

DATE SANDWICH LOAF

- 1 1/2 cups rolled oats
- 1 1/2 cups pastry flour
- 3 teaspoons of baking powder
- 1 egg
- 1/4 teaspoon salt
- 1 cup brown sugar
- 1/2 cup vegetable shortening

Sift the flour, baking powder

and salt together and add rolled oats. Cut in shortening until well mixed. Break the egg into this and mix with a fork until well blended. Spread half of this mixture on a greased shallow cake pan about nine inches square. Spread with cooked dates (about 1 pound) and cover with remaining crumbs. Bake in oven 375 degrees.

RAISIN NUT BREAD

- 1 cup seedless raisins
- 1 egg
- 1 cup milk
- 1 cup sugar
- 3 1/2 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup chopped nut meats

Rinse raisins and drain thoroughly. Beat egg, add milk and sugar. Add flour sifted with baking powder and salt. Add nuts and raisins and mix well. Pour into a greased paper lined bread pan (or use baking powder tins if you want bread to cut in round slices). Let stand 20 minutes. Bake one hour in a very moderate oven, 350 degrees.

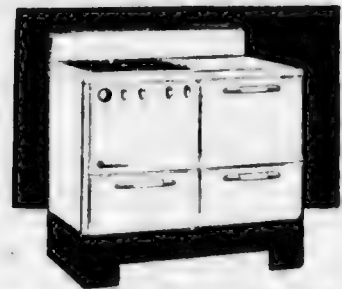
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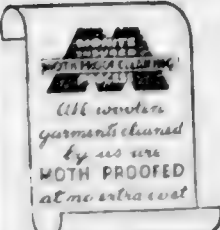
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Beverages

CHOCOLATE MILK

- 1 cup cocoa
- 1 cup water
- 1 cup sugar
- 1 teaspoon salt
- 1 tablespoon butter

Cook cocoa water together until smooth and thick, add sugar and salt; cook a few minutes longer, add butter and vanilla.

RHUBARB WINE

To every quart of rhubarb (stewed) add juice of 1 lemon and 1 quart water. Put 1 pound sugar to 1 quart stewed rhubarb, vary according to strength desired. Place in crock with yeast for 24 hours or till first fermentation is over, must be kept warm; keep covered and don't disturb or shake. Decant and strain juice into large bottles, cork tightly; replace corks as they blow out till second fermentation gradually subsides. Keep in cool place and don't let frost or light come on bottles. When corks cease to blow for about one week decant again into bottles and force corks in tighter till fermentation ceases; finally force corks tightly and wait three months. Syphon and strain liquid and keep liquid 1/4 inch off cork so air won't creep in.

CHOCOLATE MALTED MILK

- 1 cup chocolate milk
 - 2 tablespoons malt powder
- Beat well. Serve it cold or hot.

CHOCOLATE MILK

- 1 cup cocoa
- 1 cup flour
- 1 cup sugar
- 1 teaspoon salt
- 1 quart boiling water
- 1 teaspoon vanilla

Mix dry ingredients, add boiling water slowly, cook for 5 minutes, and add vanilla. Will keep in jar until used.

SHERRY COBBLER

Put in a shaker 5 to 6 spoonfuls of chopped ice, 3 spoonfuls of granulated sugar, 5 glasses of sherry wine, 4 ounces of brandy (cognac), a tablespoon of creme de coco and the juice of a lemon. Shake well. Serve in small glass.

CHOCOLATE MILK

- 1 pound cocoa
- 1 pound sugar
- 5 pints water
- 1 teaspoon salt

Boil. Make paste of cocoa and add to boiling water. Boil 3 minutes, cool rapidly. Makes 1 gallon. 1 teaspoon of this liquid for 1 glass of milk or more.

A BEVERAGE

Beat 2 eggs well, add 1 cup white sugar, and beat 15 minutes, add grated rind of 1 lemon, juice of 2 lemons and 1 orange; add ice cubes and water to make 8 glasses.

MOCK CHAMPAGNE

(French Recipe)

One bottle of cream soda or ginger ale (very cold), 12 ounces of cognac (brandy), slices of lemon. Pour cognac into two large glasses, add the lemon, pour the cream soda or ginger ale in two halves, stir with a long spoon to have the beverage sparkling. It gives a very agreeable drink.

DANDELION WINE

To 4 quarts of blossoms (washed clean) add 4 quarts of boiling water. Stand 3 days, then put in kettle and cook twenty minutes. Strain and add 4 pounds of sugar, rind of 1 lemon, 2 whole oranges, 2 tablespoons yeast. Let work until quiet and then bottle.

CARAMEL ICING

- 1 cup brown sugar
 - 2 tablespoons cream
 - 2 tablespoons cold water
- Vanilla.

Boil three minutes.

BLACKBERRY ROYAL PARFAIT

- 2 cups blackberry juice and pulp
- Yellow coloring
- 1 cup blackberries (whole)
- 1 package lemon jello
- 2 cups whipped cream
- Green cherries
- 1/2 cup sugar

Beat blackberry juice and dissolve jello. Add sugar. Cool, turn into shallow pan and chill. When chilled shred very fine with fork and add slightly sweetened whipped cream until lavender color. To serve: Add 1 tablespoon sweetened berries in bottom of parfait glasses, then lavender mixture, and top with whipped cream. Place in centre a green cherry and around the cherry petals of yellow whipped cream to resemble a flower. Serve with Spritz cookies.

EGG-NOG

First part: Beat the yolk of an egg with a teaspoon of sugar, add milk to make 1/4 of a glass. Second part: Beat white of egg until white and fluffy with a little sugar, add to first part, add flavoring or liquor.

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Put grapes in a porcelain kettle, mashing the grapes but not breaking them. Heat slowly (mashing) and cook until all through 4 quarts of water. The juice is freed. Drain in jelly bag. Measure the juice, add one-third of a cupful of granulated sugar for each quart. Boil for 1 minutes. Bottle and seal.

HOMEMADE GRAPE WINE

Take a gallon jug with a good seal. Put grapes off and fill with water. Seal tightly. Boil for 1 minutes. Bottle and seal.

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Fish

SALMON SOUFFLE

- 1 can salmon
- 1 cup bread or cracker crumbs
- salt and pepper
- 2 cups milk
- 3 eggs
- juice of 1 lemon

Flake salmon after removing bones and skin and the cup of crumbs soaked in the milk season with salt and pepper and the juice of lemon then add lightly beaten yolks of eggs. Fill in the stiffly beaten whites. Bake in moderate oven 25 minutes. Serve with steamed potatoes.

EGG BALLS FOR SOUP

Beat four eggs put into cold water. Mix with a dash of salt and a dash of lemon juice. Add a dash of salt and a dash of lemon juice. Make into balls and boil for 2 minutes.

TUNA FISH SALAD

- 2 cups tuna fish
- 1 cup finely cut celery
- 2 tablespoons capers
- salt and pepper to season
- 1 cup mayonnaise

Put the tuna fish in a bowl, add the celery, capers and salt and pepper. Mix with the mayonnaise. Put the mixture in a lettuce cup. Garnish with celery tips, stuffed olives and sauce.

SALMON TOMATO LOAF

- 1 cup soft bread crumbs
- 2 cups flaked cooked or canned salmon (or other suitable fish)
- 2 eggs beaten slightly
- 2-3 cup drained tomatoes
- 2 tablespoons chopped green pickle, salt, pepper, paprika as required, scraped onion to taste

Combine all ingredients in order given. Turn into greased loaf pan. Set in pan containing hot water to prevent fast cooking. Bake in moderate oven 325 to 350 degrees until golden brown. Serve hot with a tomato sauce. Note: If the loaf is not moist, may require tomato sauce in which case a dash of vinegar may be added.

SURPRISE NESTS

Mashed potatoes, 2 cups; eggs, 2; salt and pepper to taste. Mix the mashed potatoes with the eggs and salt and pepper. Shape into nests. Fill with a mixture of minced meat, onion, and tomato. Bake in moderate oven 325 degrees until golden brown. Serve with a tomato sauce.

SCALLOP FLAKED COD

- 1 pound flaked cod
- 1 1/2 cups mashed potato
- 1/2 cup buttered crumbs
- 1/2 cup white sauce
- salt, pepper

Combine fish and sauce in oven. Bake in moderate oven 325 degrees until golden brown. Serve with a tomato sauce.

CELERY AND SALMON SOUFFLE

- A quick hot supper dish
- 1 pound can salmon
- 1 tablespoon lemon juice
- 1 can celery soup
- 1/2 teaspoon salt
- dash of pepper
- 4 eggs, separate yolks from whites

Remove bones and dark skin from salmon. Add lemon juice, salt and pepper. Mash with a fork and celery soup. Do not add liquid to the soup unless it comes from the can. Add a dash of salt, then add just enough milk or water to make a very thick cream. Heat to a boil. Beat the egg whites rapidly and gradually stir in the hot mixture. Turn into a buttered baking dish. Bake in moderate oven 325 degrees until golden brown. Serve with a tomato sauce.



APPLE AND SALMON SALAD

- 2 tart apples, diced
- 2 cups flaked salmon
- 1 cup diced celery
- 1/2 cup grated raw carrot
- Salad dressing (about 1 cup)

Mix the ingredients lightly. Place in nests of crisp lettuce. Serves 6.
Note: Lobster, tuna fish or cold ham, veal or chicken may be used in place of salmon.

SALMON LOAF

- 2 cups salmon, flaked
- 1 1/2 cups grated cheese
- 1 egg, well beaten
- 3 tablespoons milk
- 1 cup cooked rice
- 2 tablespoons melted butter
- 1/2 teaspoon salt
- few grains pepper
- cracker or bread crumbs

Method: Combine ingredients using cracker crumbs enough to obtain a stiff mixture. Shape in loaf in baking pan. Cover with buttered crumbs and bake in moderate hot oven, 375 degrees F., until golden brown. Serve with tomato sauce.

SCALLOPED OYSTERS

- 1 pint oysters
- 1/2 teaspoon salt
- few grains cayenne
- 1 egg
- 2 cups buttered cracker crumbs
- 1-3 cup oyster juice
- 1/2 cup milk

Method: Bake oysters. Arrange buttered cracker crumbs in oyster shells. Combine oyster juice, milk and egg. Pour over oysters and crumbs. Bake in a slow oven, about 30 minutes until a knife inserted in the centre comes out clean, not sticky.

SAVOY FISH STEW

- 1 1/2 lbs halibut or haddock
- 1 medium size onion, sliced
- 2 1/2 cups cold water
- 1 tablespoon minced parsley
- 1 bay leaf
- 2 whole cloves
- 3 large stalks celery chopped
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons butter
- 1 cup diced carrots
- 4 tablespoons flour
- 1 cup tomato soup

Method: Wipe fish with damp cloth, place in kettle together with onion, water, parsley, bay leaf, cloves and celery. Cover and cook for 20 minutes. Remove bones and bay leaf. Mix the fish and water and add butter. Add carrots and flour. Stir until thick and add tomato soup. Serve hot.

Candy

PEANUT BUTTER CANDY

- 2 cups sugar
- 1/2 cup milk

Cook seven minutes from time it begins to boil. Remove from fire. Add 2 heaping tablespoons peanut butter. Beat till it begins to thicken. Pour in buttered platter, cool and cut in squares.

DELICIOUS DATE CANDY

- 1 cup brown sugar
- 1 lb pitted dates

Put together in top of double boiler until sugar is dissolved. Then take out small pieces and roll them in coconut. Brown slightly in oven.

WALNUT CANDY

- 1 cup molasses
- 1 cup brown sugar
- 2 tablespoons butter
- 3 tablespoons vinegar

Boil molasses, sugar, butter and vinegar till it snaps in cold water. Then add 1/2 teaspoon of soda then pour over two plates. On the bottom of the plates put broken walnuts. Then put out soft with hands.

DIVINITY FUDGE

- 2 cups sugar
- 1/2 cup corn syrup
- 1/2 cup boiling water

Boil together till threads, not too much to have ready the white of two eggs, pour the syrup into the whites of the eggs and beat until cold then add vanilla and nuts 1/2 cup when beaten real stiff drop from teaspoon on buttered pan.

CANDY FOR PULLING

- 1 cup syrup
- 1 cup brown sugar
- 1 tablespoon vinegar
- 1 ounce melted butter

Boil until it will crack in water. Pour into greased pan and when cool pull into light yellow.

Strawberry Cake Topped Off With Whipped Cream

- 1 tablespoon butter
- 1/2 cup milk
- 2 eggs
- 1 cup sugar
- 1 cup flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon vanilla

Heat milk until butter is melted. Beat eggs until light, then add sugar rapidly and beat until smooth. Add flour alternately with hot milk. Finally add baking powder and vanilla. Mix thoroughly. Bake in deep pan for thirty minutes in moderate oven. When cool, top with 1 cup of sweetened whipped cream.

HONEY FUDGE

- 2 cups sugar
- 3 teaspoons cocoa
- 1/2 cup rich milk
- 1/4 cup of honey strained
- 1 large tablespoon butter
- nuts if desired

Boil sugar and cocoa, milk and honey slowly until it forms a soft but firm ball in cold water. Remove from fire and butter and let set in lukewarm water. It may be put right in pour into a buttered platter and mark as you wish. It is good enough to stay apart.

GYPSY BROWN BERRIES

- 1 lb. pitted dates
- 1/2 cup figs
- 1/2 cup raisins (seedless)
- 2 cups coconut (finely grated)

Spread one cup coconut on the bottom of a heavy deep pan, place in a medium hot oven, stirring frequently until well browned. Put dates, figs and raisins through food chopper and mix with cup of coconut. From this mixture into balls of raisins and roll in browned coconut. These are really delicious, better for children.

POP CORN BALLS

- 1/2 cup molasses
- 1/2 cup corn syrup
- 2 teaspoons vinegar
- 1 1/2 tablespoons butter
- 1 1/2 quarts popped corn, salt

Combine molasses, syrup and vinegar, cook slowly to crack stage (270 deg.) add butter and pour over salted corn stirring well until each kernel is coated. Cool a minute and then form into balls.

CANDIED WALNUTS

Combine 1 cup sugar, 1 1/2 cup light corn syrup, 1/2 cup water, heat to boiling point, stirring constantly. Continue to cook over low heat, without stirring to 300 deg. F. (hard crack stage). Set syrup in pan of very hot water, drop in perfect halves of walnut meats a few at a time. Remove when it puffed (only about 30 seconds).

SNOWBALLS

For every two that the recipe calls for, add one more. Add one more part coconut. Set in oven and cook by 10 minutes, on waxed paper and shape.

Cookies

SUGAR COOKIES

- 3 eggs
- 2 cups flour
- 1 cup sugar
- 1/2 teaspoon vanilla

Beat until firm egg whites, beat yolks with sugar. Add to the yolks vanilla, flour and last of all fold in the whites. Drop by the spoonful on a buttered baking pan, sprinkle lightly with sugar. Bake in a slow oven until light brown.

CHOCOLATE COOKIES

- 1/2 cup melted butter
- 1 cup brown sugar
- 2 squares melted chocolate
- 1 egg
- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1 1/4 cup flour
- 1/4 teaspoon soda
- 1 teaspoon baking powder
- 1/2 cup nuts

1 Place butter, sugar and egg in bowl and beat until creamy. Add melted chocolate. 2 Add dry ingredients alternately with milk. Add vanilla and nuts chopped. Chill for a few minutes. 3 Drop from spoon on cookie sheet and bake 400 degrees 10 to 12 minutes.

OATMEAL WAFERS

- 1 cup brown sugar
- 1 cup butter
- 1/2 cup sour milk
- 1/4 teaspoon cinnamon and nutmeg
- 1-3 cup walnuts, chopped fine
- 1 teaspoon soda
- 4 cups oatmeal
- 2 cups flour

Mix roll thin, cut in squares and bake in quick oven.

VANILLA WAFERS

- 1-3 cup butter
- 1 cup sugar
- 1 egg
- 1/4 cup milk
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 teaspoons vanilla

Cream butter and sugar and add beaten egg, milk and vanilla and dry ingredients sifted together. Chill thoroughly. Press on floured board and roll as thinly as possible. Bake in moderate oven 8 to 10 minutes.

PEANUT BUTTER COOKIES

- 1 cup granulated sugar
- 1 cup brown sugar
- 1/2 cup lard
- 1 cup peanut butter
- 2 eggs
- a little vanilla and salt
- 2 cups flour

Drop from a teaspoon and press with a fork. Bake about 40 minutes.

JELLY JAMS

- 1 cup brown sugar
- 1/2 cup butter and lard mixed
- 1/2 cup molasses
- 1 teaspoon vanilla
- 2 teaspoons soda in 3 teaspoons of hot water
- flour (3 cups or more)

Max soft, cut with cutter and bake. After removing from oven, put jelly between wafers and roll.

COOKIES

- 3 eggs
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 2 cups brown sugar
- 1 cup lard
- 1 cup milk
- 1 1/2 teaspoon salt

Add flavoring. With beat. Add flour until thick enough to roll any shape.

DATE COOKIES

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup butter
- 1 egg
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 2 teaspoons baking powder
- 1/2 teaspoon vanilla

Flour enough to roll, not too stiff. Filling—Stone 1 pound of dates, 1/2 cup sugar. Cook until thick and spread between cookies. Bake in moderate oven.

DATE REBOX COOKIES

- 1 cup butter
- 2 cups brown sugar
- 1 cup nuts
- 1 cup dates
- 3 1/2 cups flour
- 2 eggs
- 1 teaspoon salt
- 1 teaspoon soda
- 1/2 teaspoon vanilla

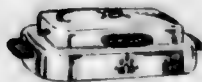
Cream butter, sugar and eggs and mix well. Add nuts, dates and flour. Roll in 3 cups of flour and roll out. Bake in moderate oven 10 to 12 minutes.



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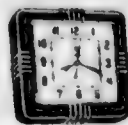
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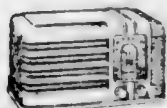
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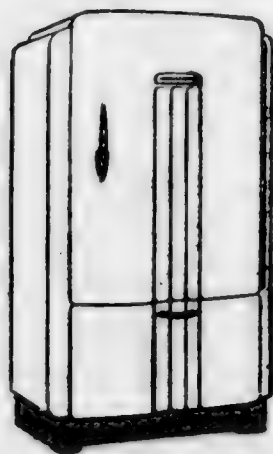
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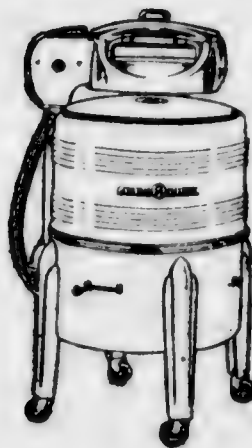
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Cakes

NUT SPICE CAKE

- 2 cups flour
- 1/2 teaspoon soda
- 2 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 2-3 cup raisins
- 1-3 cup chopped nuts
- 1-3 cup butter
- 1 cup sugar
- 2 eggs
- 1 cup sour milk

Cream butter twice, add dry ingredients and mix thoroughly. Cream butter and sugar together. Add the well beaten eggs and beat again. Gradually add the remaining ingredients and mix thoroughly. Bake in a well greased square pan for 30 minutes. May be used for toast.

ORANGE LAYER CAKE

- 2 cups sifted cake flour
- 1/2 teaspoon salt
- 1/2 teaspoon grated orange rind
- 1/2 cup butter
- 1/2 cup sugar
- 2 eggs unbeaten
- 1/2 cup orange juice

Cream butter and sugar together. Add the well beaten eggs and beat again. Gradually add the remaining ingredients and mix thoroughly. Bake in a well greased square pan for 30 minutes. May be used for toast.

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Christmas Cake Recipe Proved Very Economical

- 2 cups shortening
- 1 1/2 pounds brown sugar
- 1 cup molasses
- 1 cup strong coffee
- Juice and grated rind of 1 lemon
- Juice and grated rind of 2 oranges
- 1 cup tart jelly
- 6 cups flour (1 1/2 pounds)
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/2 teaspoon soda
- 3/4 teaspoon baking powder
- 3 pounds raisins
- 2 pounds currants
- 1 pound citron
- 1 pound dates
- 1 pound candied cherries
- 10 eggs
- 1/2 pound almonds shredded

Method: Cream shortening and sugar. Add molasses and coffee. Beat thoroughly. Add the well beaten eggs and beat again. Gradually add the remaining ingredients and mix thoroughly. Bake in a well greased square pan for 30 minutes. May be used for toast.

MAN'S CAKE

- 1/2 cup crisco
- 1 cup sugar
- 2 eggs separated
- 2 1/2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup strong coffee
- 1/2 cup walnuts meat
- 1 teaspoon vanilla

WHITE CAKE

- 1 1/2 cups sugar
- 3 cups flour
- 1/2 cup butter
- 4 teaspoons baking powder
- 1/2 cups milk
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 4 egg whites

Cream butter and sugar together. Add the well beaten eggs and beat again. Gradually add the remaining ingredients and mix thoroughly. Bake in a well greased square pan for 30 minutes. May be used for toast.

SOUR CREAM SPICE CAKE

- 1 egg
- 1 cup brown sugar
- 1 cup sour cream
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon baking soda dissolved in a little of the sour cream
- 1/2 teaspoon baking powder
- 2 cups sifted flour
- 1 cup chopped raisins (may be omitted)

Bake in oven (400 deg F) approximately 30 minutes. Is delicious served with maple syrup.

PRIZE ORANGE CAKE

- 1/2 cup butter
- 1 cup granulated sugar
- 2 eggs (separated)
- 1/2 cup sour milk
- 1 fairly large orange
- 1 cup seedless raisins
- 2 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon soda dissolved in 1 teaspoon hot water not boiling

Cream butter and sugar together. Add the well beaten eggs and beat again. Gradually add the remaining ingredients and mix thoroughly. Bake in a well greased square pan for 30 minutes. May be used for toast.



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TRAVELLER CAKE

- 1/2 cup shortening
- 1/2 cup milk
- 4 egg whites
- 1/2 teaspoon almond flavoring
- 1 1/2 cups white sugar
- 1/2 teaspoon salt
- 1 tablespoon lemon juice
- 2 cups cake flour
- 2 teaspoons baking powder

Cherry Topping: In top of boiler over boiling water, 2 egg whites, 1/2 cup sugar, 1/2 teaspoon salt, 1/2 cup water. Beat with egg beater. 5 minutes. When cooking. Remove from heat. Beat at once. Ready to spread on cake. Decorate with cut cherries.

LEMON CUPS

Cut large lemons in halves. Scoop out centres. Remove seeds. From each paper cup line and chop up. Add the well beaten eggs and beat again. Gradually add the remaining ingredients and mix thoroughly. Bake in a well greased square pan for 30 minutes. May be used for toast.

SOUR CREAM CAKE

- 1 egg and sour cream 1/4 pint
- 1/2 cup
- 1 cup brown sugar
- 1 teaspoon vanilla
- 1 1/2 cup sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons shredded lemon peel may be added for flavor with or without vanilla

Beat egg, cream, sugar and vanilla in a mixing bowl until smooth. Add sifted dry ingredients and beat until smooth. Bake in a square pan or as layer or cup cakes.

PEACH AND JELLY ROLL DESSERT

Cut jelly roll in thin slices and place smooth half of a canned peach on top. Then place whipping cream around edge of peach to make it look like a peached edge.

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Pies

CHOCOLATE SOLDIER PIE

2 tablespoons flour
1/2 teaspoon salt
1/2 cup sugar
2 tablespoons cornstarch
2 cups hot milk
2 squares chocolate
2 eggs, beaten
1 teaspoon vanilla

Put dry ingredients. Add milk and cook over hot water until thick. Add chocolate broken in pieces, stir until smooth. Stir in eggs, cook until longer. Cool, add vanilla, pour into baked pie shell and chill. Cover with whipped cream, sprinkle on cocoa.

PEACH CREAM PIE

1/2 cup milk
1/2 cup water
1 tablespoon cornstarch
1-3 cup sugar
1/4 teaspoon salt
2 eggs, beaten
1 teaspoon vanilla
1 can sliced peaches (drained)

Baked Pastry Shell
Scald milk and water in top of double boiler. Combine flour, cornstarch, sugar and salt and add milk, stirring until thick, about 10 minutes. Stir in eggs and cook 1 minute longer. Add vanilla and turn into cooked pastry shell and arrange the peaches over filling. Decorate with meringue.

FRUIT PIE

3 peaches
2 pears
6 plums
1 cup sugar
2 tablespoons water
1 tablespoon lemon juice
2 tablespoons instant tapioca
3 slices pineapple

Peel and slice peaches and pears, quarter plums, remove stones. Cook the fruit slowly with sugar, water and lemon juice 10 minutes. Drain juice, save 1-3 cup and add tapioca, return to fruit mixture. When cool, fill pastry, using pineapple as decoration.

ORANGE AND PUMPKIN PIE

1 1/2 cups canned pumpkin
2-3 cup sugar
1 teaspoon pastry spice
1/2 teaspoon of ginger
2 eggs
2 tablespoons orange juice
1/2 teaspoon grated rind
1/2 teaspoon salt
1 cup milk, diluted with 1/2 cup cold water

Fig Bread Will Be Welcomed As Pleasant Change

MOTHER HUBBARD FIG BREAD

1/2 cup figs
1 cup raisins
2 tablespoons shortening
1 cup honey
1 egg
2 1/2 cups flour
1 teaspoon salt
1 teaspoon baking powder
1/2 cup sweet milk
1/2 cup sour milk
1 teaspoon soda
1 cup chopped nuts

Cup figs, nuts and figs in small pieces. Cream shortening and add honey. Add the eggs, raisins and nuts. Then add the flour, salt, baking powder, sweet milk, sour milk and soda. Bake in 1 hour at 350 degrees F. for 1 hour.

Table Of Measurements

All Measurements Should Be Level

6 tablespoons equal 1 cup dry material
2 tablespoons equal 1 cup wet material
1 teaspoon equal 1 tablespoon
2 cups equal 1 pint
4 cups equal 1 quart
1 quart equal 1 gallon
1 quart equal 4 pints
1 peck equal 1 bushel
16 ounces equal 1 pound
1 cup flour equal 1 pound
2 cups granulated sugar equal 1 pound
2 1/3 cups powdered sugar equal 1 pound
2 1/3 cups brown sugar equal 1 pound
2 cups butter equal 1 pound
2 tablespoons butter equal 1 ounce
1 square bitter chocolate equals 1 ounce
1 pound walnuts or pecans in shells equals 1/2 pound shelled
1 cup walnuts or almonds shelled equals 1/2 pound
2 1/2 pounds green tomatoes equal 1 peck
1 cup uncooked rice equals 3 cups cooked rice
1 cup cream equals 3 cups whipped cream
The juice of one lemon equals two tablespoons

BOSTON CREAM PIE

1/2 cup granulated sugar
Butter size of an egg
1 egg
Flour to thicken
1/2 cup milk
1/2 teaspoon baking powder
1 teaspoon vanilla

Bake in a deep pie shell.
Filling: Scald two cups of milk in a double boiler, add 1/2 cup sugar, 5 tablespoons flour, a little salt and 2 eggs. Mix well before adding to the milk, stir until thick, add to the shell when cool and ready to serve. Cover with whipped cream.

LEMON CHIFFON PIE

1 envelope plain gelatine
1/2 cup cold water
4 eggs separated
1 cup granulated sugar
Juice of 1 lemon
1/2 teaspoon salt
Grated lemon rind
1/2 cup heavy cream

Soak gelatine in the cold water. Combine in double boiler the beaten egg yolks, 1/2 cup of sugar, the lemon juice and salt and 1 1/2 cups of water. Cook over hot water until smooth and thickened, add gelatine



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- Delivery Boy
- BRODER'S BEST BRAND CANNED VEGETABLES

METHOD

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TABER — ALBERTA

and stir until dissolved, add the lemon rind and cool. Beat egg white, till stiff and beat in remaining 1/2 cup of sugar. Pour in baked pie shell and chill. Garnish with the whipped cream just before serving.

CHERRY PIE FILLING

1 can sweet cherries, 3 tablespoons quick tapioca, in a bowl and let stand while making pastry, bake for 30 minutes at 350 degrees F.

PIE CRUST

1 1/2 cups pastry flour
1/2 cup shortening
1 tablespoon butter
1/2 teaspoon salt

Cut in with knife until it resembles coarse meal. Add 4 to 6 tablespoons cold water. This is enough for 1 pie or 2 shells.

LEMON SPONGE PIE

1 cup sugar
1 tablespoon butter
Yolks of 2 eggs

Beat sugar and butter until light and fluffy, add egg yolks and beat until thick. Add three tablespoons of flour. Mix and beat until smooth. Add lemon juice and lemon rind and beat until stiff. Pour into baked pie shell and bake for 30 minutes at 350 degrees F.



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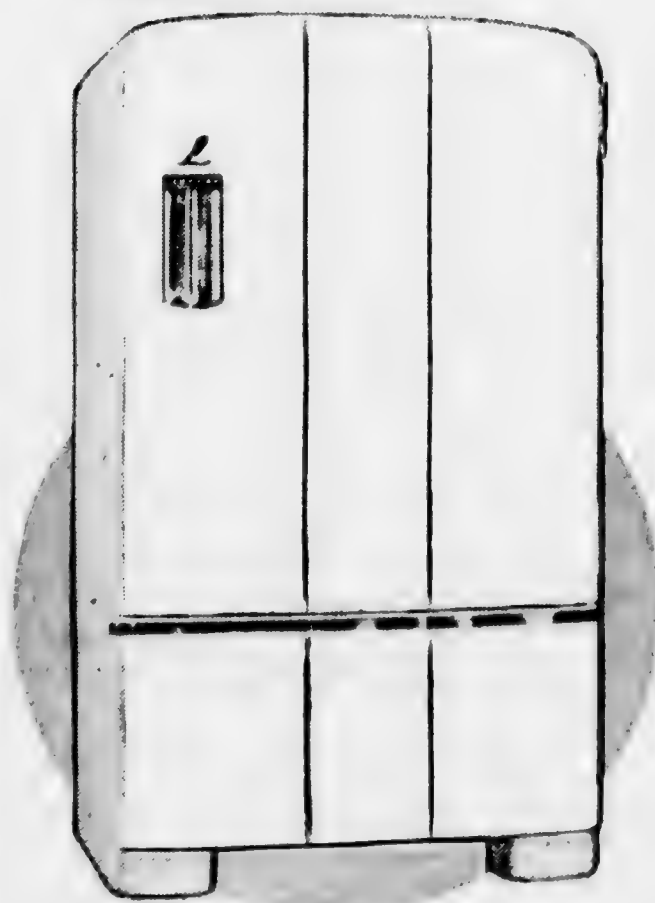
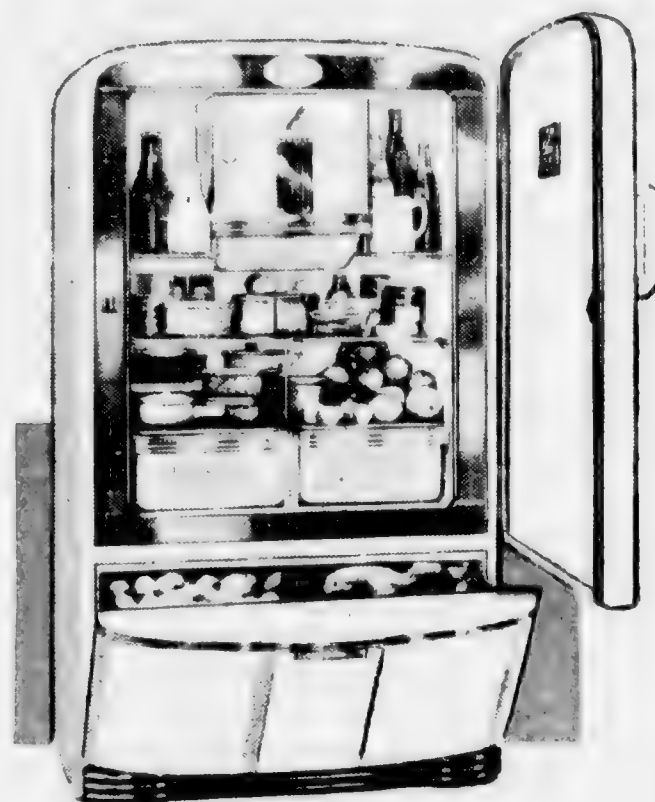
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Fruit Cakes

FRUIT CAKE

- 1 1/2 pounds flour
- 2 pounds butter
- 1 pound brown sugar
- 2 pounds raisins
- 3 pounds currants
- 1 pound mixed peel
- 1 pound figs
- 1 pound dates
- 1 pound almonds
- 1/2 cup syrup
- Juice of 1 lemon
- 1 teaspoon mace
- 2 teaspoons cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1 1/2 teaspoons soda

11 EGGS

- 1 cup brandy

Put butter, sugar, and fruit in a large bowl and mix thoroughly. Add the remaining ingredients and mix well. Put in a greased loaf pan and bake for 2 or 3 days in a slow oven.

CHRISTMAS CAKE

- 1 cup brown sugar
- 1 cup melted butter
- 1/2 cup brandy
- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- Sift together
- 1 pound raisins
- 1 pound currants
- 1 pound mixed peel
- 1 pound chopped walnuts
- 1 pound dates
- 1/2 cup chopped almonds

LEAK CAKE

- 1 cup brown sugar
- 1/2 cup melted butter
- 1/2 cup brandy
- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- Sift together
- 1 pound raisins
- 1 pound currants
- 1 pound mixed peel
- 1 pound chopped walnuts
- 1 pound dates
- 1/2 cup chopped almonds

- 1 cup brandy
- 1/2 cup brandy

LEAK CAKE

- 1 cup brown sugar
- 1/2 cup melted butter
- 1/2 cup brandy
- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- Sift together
- 1 pound raisins
- 1 pound currants
- 1 pound mixed peel
- 1 pound chopped walnuts
- 1 pound dates
- 1/2 cup chopped almonds

Mustard Sauce

Delicious When Served With Ham

Put up with ham, but if it is a little dry, mix with a base of whipped cream. It is really delicious, and it will add up and dash to hot or cold baked ham.

MUSTARD SAUCE SUPREME

- 1 whole egg
- 4 tablespoons dry mustard
- 2 tablespoons sugar
- 1/2 cup vinegar
- 1/2 cup ketchup
- 1/2 cup butter
- 1/2 cup salt
- 1 pint of whipped cream

Put up with ham, but if it is a little dry, mix with a base of whipped cream. It is really delicious, and it will add up and dash to hot or cold baked ham.

FRUIT CAKE (Uncooked)

- 1 tin sweetened condensed milk
- 2 cups chopped raisins
- 2 cups chopped dates
- 1 cup seedless raisins
- 1 cup mixed peel
- 2 cups almonds
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1 cup walnuts
- 1/2 cup candied pineapple (red and yellow)
- 2 cups marshmallows cut very fine
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 cup maraschino cherries
- 1 cup Graham cracker crumbs

Add salt and spices to rolled crumbs, mix and then add other ingredients. Mix thoroughly with sweetened condensed milk. Put in oblong pan lined with waxed paper. Let stand for 2 or 3 days in a slow oven.

FIGHT FRUIT CAKE

- 1/2 cup sugar

- 1/2 cup butter
- 2 tablespoons vanilla
- 1 small can pineapple shredded
- 1 lb. white raisins
- 1 bottle maraschino cherries
- 1/2 lb. citron peel
- 1/2 lb. almond meats
- 2 1/2 cups flour
- 2 tablespoons baking powder
- 1/2 cup pineapple juice warmed

Bake slowly in moderate oven 1 hour.

DARK CHRISTMAS CAKE

- 3 cups brown sugar
- 2 cups butter
- 6 eggs
- 1 cup molasses
- 1 cup sour cream
- 1 teaspoon soda
- Cinnamon
- Cloves
- Allspice
- 1/2 teaspoon salt
- 4 or 5 cups flour
- 1 lb. each raisins, dates, peel and currants

Whip it up like

EGGLESS FRUIT CAKE

- 2 pounds raisins
- 2 cups sugar
- 3 cups boiling water
- 5 tablespoons shortening
- 4 cups flour
- 1 teaspoon soda
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon salt
- 1 cup chopped nuts
- 1 cup candied fruit

Place raisins, dates, sugar, water, shortening in saucepan. Simmer gently for 20 minutes, cool. Sift flour, then molasses, then sift flour, soda, cinnamon, cloves and salt together. Stir into cooled mixture, adding the nuts mixed together with a little of the flour. Last, pour into well-greased and floured pan. Bake 1 1/2 hours in slow oven 325 degrees.

WHITE FRUIT CAKE

- 1/2 pound butter
- 2 cups white sugar
- 5 cups flour
- 5 eggs
- 1/2 cup milk
- 1/2 cup warm water
- 2 teaspoons baking powder

- 1 teaspoon lemon
- 1 teaspoon vanilla
- Juice of 1 orange
- 1 slice of green pineapple
- 1 slice of red pineapple
- 1/2 pound candied cherries
- 1 pound white raisins
- 1 can mixed peel
- 1/2 pound almonds
- 1/2 teaspoon salt

Cream butter thoroughly with sugar. Cream well. Then add eggs (well beaten) and milk. Add lemon, vanilla, orange juice and fruit; then flour and baking powder which have been sifted together several times, and last add the warm water. Bake in slow oven 3 hours. Flour first.



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Salads

CARROT SALAD

1 cup grated carrots
1 can pineapple, cut small
1 bunch celery
1 package orange jello

Dissolve jello, add the chopped ingredients, when jello is cool, if set in a mould, cover with salad dressing and chopped nuts

TOMATO ASPIC SALAD

1 package strawberry jello
1 pint warm tomatoes
2 teaspoons horse radish
1½ teaspoons scraped onion
1½ teaspoons salt
Dash of cayenne
1 cup cooked string beans
1 cup cooked peas
1 cup diced cucumbers
1 teaspoon minced onion
1 teaspoon salt
1 cup French dressing

Dissolve jello in warm tomatoes. Add horse radish, onion, salt and cayenne. Boil through sieve. Put in a mould and let it start to set. Then add beans, peas, cucumber, salt and French dressing. Put into large mould or individual moulds to set and place on lettuce. Serve. Garnish with mayonnaise. Note: Have vegetables, salt and French dressing mixed together before putting into jello.

RAW VEGETABLE SALAD

1 head lettuce
1 cup cauliflower
1 cup carrots
1 cup chopped olives
Mayonnaise

Wash and cut vegetables into small pieces. Wash and cut olives into small pieces. Mix with mayonnaise and lettuce.

DELICIOUS POTATO SALAD

1 cup diced cooked potatoes
1 cup diced celery
1 small onion cut fine
1 cup chopped pimientos
1 medium sized raw carrot
grated
1 cup diced or grated
Canadian cheese
1 cup shredded cabbage
1 hard cooked egg diced
2 teaspoons sugar
2 teaspoons vinegar
1 teaspoon salt
Pepper
1 cup cream
1 teaspoon salad mustard

Have the potatoes, carrots, celery and onion cut and diced. Boil the potatoes and carrots for 15 minutes. Drain and wash. Cut into small pieces. Mix with the other ingredients. Dress with the dressing. Serve cold.

BANANA SALAD

Peel 1 banana for each plate, split banana and put halves together with a filling made of raisins, nuts and preserved ginger. Moisturize with a little lemon juice and garnish with lemon and watercress. Serve with whipped cream mayonnaise.

FRUIT SALAD

1 can sliced pineapple
1 can pineapple, sliced
6 apples, cut fine
A sprinkle of sugar

Mix and serve with whipped cream

GELATINE SALAD

2 packages lemon gelatine. Into mixture add 1 can crushed pineapple and put in refrigerator and cool. Then put 1 tablespoon of it in a head of lettuce and eat with meat.

GINGER-ALL FRUIT SALAD

2 tablespoons gelatine
1 cup cold water
1 cup boiling water
1 cup lemon juice
2 tablespoons sugar
1 cup chopped nuts
1 cup ginger ale
1 cup grapes
1 banana
1 apple chopped
1 orange

Soak gelatine in cold water 5 minutes and dissolve in boiling water. Add lemon juice, sugar and fruit. Boil through sieve. Put in a mould and let it start to set. Then add nuts, grapes, apple and orange. Put into large mould or individual moulds to set and place on lettuce. Serve. Garnish with mayonnaise.

CARROT AND APPLE SALAD

1 cup grated raw carrot
1 cup diced apples
1 cup celery
1 cup chopped nuts
Mix with salad dressing and serve on lettuce

FRUIT SALAD

1 can sliced pineapple
cut in small pieces
1 dozen bananas, sliced
6 apples, cut fine
A sprinkle of sugar

Mix and serve with whipped cream

PEAR SALAD

Place chilled halves of pears, can-
died fruit, cream cheese and sprinkle with
chopped nuts. Serve with mayon-
naise mixed with cream cheese.

QUICK CABBAGE SALAD

Finely chop or shred 1/2 small cab-
bage. Mix cabbage with 3 or 4
finely chopped hard boiled eggs and
season with 1/4 cup mild vinegar,
blended with 1/4 cup sugar, 1 tea-
spoon salt, 1 teaspoon flour, 1/2 tea-
spoon mustard.

GARDEN PATCH SALAD

Mayonnaise
French dressing
1 medium sized head cabbage
1 cup cooked diced carrot
1 cup cooked peas
1 cup diced celery
1 cup cooked diced beet
3 tablespoon chopped onion

Method: Hollow out a firm head
of cabbage leaving a shell 1/2 inch
thick. Slice the removed cabbage
very thin and put back in shell.
Mix the carrots, peas, celery and
onion in French dressing and place
in refrigerator for an hour. Just be-
fore serving, toss together marinad-
ed vegetables and beet. Fill cab-
bage shell. Serve with mayonnaise.

FRUIT SALAD

1 apples
1 oranges
1 bananas
chopped walnuts

Mix fruit and walnuts with
dressing

Soured Cream May Be Converted Into Sauce For Fish

If your cream turns sour,
don't feel too badly. Choose
any fish, broiled or broiled fish
for dinner that night. Then
mix up 2 egg yolks add 1/2
cup thick sour cream 1/2 tea-
spoon each of lemon juice
and salt, 1/2 teaspoon sugar and
a pinch of paprika all in top
of a double boiler. Cook this
over hot water until it thick-
ens, stirring constantly. Then
pass with the vegetables or
fish. In case you don't have
sour cream on hand, you can
buy a bottled.

COMBINATIONS OF FRUITS FOR SALADS

Dates, apples and walnuts,
oranges, celery, bananas; cabbage,
celery, onions; salmon, celery and
cabbage; pineapple, walnuts, ban-
anas, tomatoes, cucumbers, onions.

MY OWN SALAD

1 small onion cut up
1/2 cup French dressing
2 tablespoons vinegar
1/2 teaspoon salt
1 large tomato cut in pieces
1 cup celery
1 cup chopped endive
1/2 cups sliced cucumbers
1 cup chopped watercress
Few sprigs parsley one
half hour before serving
Combine onions, French dressing
vinegar and seasoning. Pour over
tomatoes. Let stand 1/2 hour.

WALDORI SALAD

Mix 1 cup apples 1 cup pears
1 cup small dates and mix with
dressing. Let stand 1/2 hour.

CHICKEN SALAD

2 cups cold chicken
1 cup crisp celery
Few capers
Salt and paprika
1/2 pint mayonnaise
1 head lettuce
Celery tips
Olives

Put chicken in small bowl add the
finely chopped celery and capers.
Season, toss all lightly together, mix
in the mayonnaise. Place the chicken
on cup-shaped lettuce leaves and
garnish with strips of pimento,
celery tips. Place on chilled olives
or any colorful garnish as desired.

BANANA SALAD

Peel 1 banana for each plate, split
banana and put halves together
with a filling made of raisins, nu-
ts and preserved ginger. Moisturize
with a little lemon juice and gar-
nish with lemon and watercress.
Serve with whipped cream mayon-
naise.

SALMON SALAD

1 can salmon
6 cucumbers and some celery
2 hard boiled eggs
1 teaspoon mustard
2 dessertspoons sugar
Salt
Juice of lemon

Serve on crisp lettuce

GOLDEN SALAD

Sprinkle with 2 tablespoons each
of grated coconut and grated raw
carrot over each serving of orange
salad.

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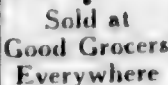
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MARMALADE

5 cups cut up rhubarb
5 cups sugar
1 orange rind and juice
Cook until thick

RAW CANNING OF RASPBERRIES

Pack washed fruit in hot sterilized jars. Fill jars with boiling water and seal tightly. Place in a wash tub or long vessel and fill it with enough boiling water to come 3 inches over top of jars. Place a blanket over tub and leave for 24 hours.



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EASTER CUP CAKES

(Makes 20 Cup Cakes)

One-half cup shortening, 1 cup sugar, 2 eggs, separated, 1 teaspoon vanilla or cherry flavoring, 2 cups sifted cake flour, 2½ teaspoons phosphate baking powder, ¼ teaspoon salt, 2-3 cup milk

Cream shortening, add sugar gradually, creaming until light and fluffy. Beat the egg yolks and add to shortening-sugar mixture. Add remaining sifted flour, phosphate baking powder and salt and add milk in three additions, beating well after each addition. Whip the egg white until stiff and fold into the mixture. Fill well-greased muffin tins three-quarters full. Bake in moderate oven (375 degrees F.) about 25 minutes.

ECONOMY STRAWBERRY JAM

3 lbs. strawberries
7 lbs. rhubarb
10 lbs. sugar

Method: Choose thin red stalks of rhubarb. Wipe over with a damp cloth, but do not skin. Cut into small pieces about ¼ inch long, and put into a preserving pan with the strawberries and sugar. Boil slowly for 25 minutes, per and cover when cold.

STRAWBERRY JAM WITH LEMONS

6 lbs. strawberries
3 lemons
6 lbs. sugar

Method: This makes a delightful filling for strawberry jam, the lemons adding the "jelling" properties often deficient in strawberry jam. Separate the lemons and put the juice in the pan, then add the strawberries, which have been wiped over. Simmer together for 20 minutes, then add the sugar. Bring to boiling point, then boil hard for 20 minutes. Allow to cool slightly before bottling.

PINEAPPLE FRUIT

6 lbs. of pineapple fruit cleaned and cut in small pieces
1 lb. white sugar
1 pint water

RASPBERRY JAM

8 lbs. raspberries
8 lbs. sugar

Method: Put fruit in a preserving pan, and place over a very slow heat to begin with until a sufficient moisture to cook it has been extracted. Then simmer gently until fruit is tender, add the sugar and stirring constantly bring to the boil. Boil rapidly for 15 minutes. Test on a cold plate for setting, and when ready put and cover immediately.

LEMON CURD

3 lemons
3 cups sugar
¼ lb. butter
¼ doz. eggs

Method: Put juice of lemons, butter and sugar into a double boiler. Let this mixture be almost to boiling point before putting in the well-beaten eggs. Stir constantly until the mixture is thick. This is very nice on toast or scones.

STUFFED CELERY RINGS

6 stalks firm white celery
12 pitted dates
½ cup finely chopped peanuts
1 tbsp. cream

Method: Cut stalks of celery into rings of dates, pressed through chopper. Press tightly together and put in ice box for several hours before serving.

DOUGHNUTS

4 cups sifted flour
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon nutmeg
1½ cups sugar
2 eggs well beaten
1 cup milk
2 tablespoons shortening
1 teaspoon vanilla or
¼ teaspoon lemon extract

Sift flour, measure and add baking powder, salt and nutmeg. Sift 3 times. Add sugar to eggs and beat well. Add flavoring and shortening. Add flour alternately with milk, mixing well after each addition. Knead lightly on floured board. Roll 1-3 inch thick and cut with doughnut cutter. Fry in deep fat (385 degrees F.) Makes 5 dozen.

FILLING

1 cup hot water
1 tablespoon cocoa
2-3 cup granulated sugar
1 tablespoon cornstarch
1 tablespoon butter
Add vanilla, cool until thick. When cool split layers and fill top with filling. Sprinkle with ground walnut.

NUT LOAF

1 egg well beaten
1 cup white sugar
pinch salt
1 cup chopped raisins
½ cup chopped nut meats
1 cup milk
2 cups flour
2 teaspoons baking powder
Let stand 20 minutes. Bake in slow oven 1 hour.



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Between Season Desserts

By BARBARA B. BROOKS

At this time of year, just before the rush of early spring fruits and vegetables, meal planning is often trying.

The foods we see in our cupboards, and even in the markets, have been with us a long time. We are perhaps tired of eating them and certainly of cooking them.

In homes where dessert is an important part of the meal, the following recipes will do nicely to bridge the gap between the mince pie or plum pudding season and the heyday of berries and cream and peach short-cake.

Lemon Chiffon Pie is not only a year-round standby, but it will compete for honors with the best spring and summertime treats. In most homes this pie is greeted with enthusiasm and is welcome at least once a week. With an unbaked crumb pie shell, you won't mind making it often. The recipe is a time and labor saver and it is never-fail.

LEMON CHIFFON PIE WITH CRUMB SHELL

- 1 crumb pie shell
- 1½ teaspoons gelatine
- ¼ cup cold water
- 4 eggs, separated
- 1 teaspoon grated lemon rind
- ½ cup lemon juice
- ½ teaspoon salt
- 1 cup sugar

Prepare crumb pie shell (See below.)

Soak gelatine in water. Beat egg yolks lightly in top of double boiler, add lemon rind, lemon juice, salt and half the sugar; stir and cook over hot water until of custard consistency. Add soaked gelatin and stir often while custard cools. When mixture begins to congeal, add stiffly beaten egg whites to which other half of sugar has been added. Pour into crumb pie shell and chill in refrigerator one hour or until filling is firm enough to cut.

Yield: One 9-inch pie.

CRUMB PIE SHELL

- 1-3 cup butter
- ½ cup sugar
- 1 cup fine corn flake crumbs

Melt butter in pie pan. Add sugar and crumbs; mix thoroughly. Press mixture evenly and firmly around sides and bottom of pan. Chill before adding filling.

*Roll or grind 4 cups corn flakes to yield 1 cup fine crumbs.

Canned fruits, sometimes monotonous, become more interesting when served with cookies. The spicy flavor and crispness of this cookie make it a perfect accompaniment for bland fruits such as pears, peaches, or Queen Anne cherries.

PEANUT BUTTER MACAROONS

- 2 egg whites
- ¾ cup sugar
- ¼ teaspoon almond extract
- 1-3 cup peanut butter
- 2 cups oven-popped rice cereal

Beat egg whites until stiff but not dry. Fold in sugar, flavoring and peanut butter. Add oven-popped rice cereal, stirring only enough to combine. Drop from teaspoon onto well-greased baking sheet; bake in moderate oven (375 degrees F.) about 20 minutes.

Yield 1½ dozen macaroons (2½ inches in diameter).

FRUIT AU GRATIN

- 8 canned or stewed pear or peach halves; or pineapple slices
- Oven popped rice cereal crumbs
- butter

Drain fruit, saving the juice. Roll fruit in crumbs. Place in buttered baking dish, cut side up. Dot with butter. Bake in moderately hot oven (400 degrees F.) until crumbs are brown. Serve with Lemon Spice Sauce.

Yield: 4 servings.

Meats

CORN BEEF AND VEGETABLE CASSEROLE

- 6 large potatoes
- 6 large carrots
- 3 onions cleaned and cut in small pieces

Put in saucepan, cover well with water and cook until half done. Then cut a 1-lb. can corn beef into small pieces and add to vegetables. Finish cooking. Put in a greased casserole. Make your favorite baking powder biscuits, put on top and bake in moderate hot oven.

HAMBURGER LOAF

- 1½ lbs. chopped meat
- 1½ lbs. of beef
- ¾ lbs. of pork
- 1 teaspoon salt
- 1 teaspoon Watkins onion seasoning
- Little black pepper
- Little celery salt
- 1 beaten egg
- ½ cup bread crumbs
- Cooked rice or macaroni
- 1 tablespoon butter, melt
- ½ cup tomato soup

Mix well, make a loaf, add little pepper and onion seasoning. Bake in moderate oven about an hour.

RABBIT FRICASSEE

Wash rabbit nice and clean, be sure there is no hair left on it. Cut up in suitable pieces to serve. Par-boil for ½ hour or more with plenty of strong onions. Then drain. Rub each piece well with flour, fry a delicate brown. Put in a roasting pan and cover with 2 large onions, cut fine, ½ lb. fried bacon, 1 can Campbell's tomato soup, 1 green pepper, salt and pepper to taste, about 3½ cups water. Cook in a slow oven until done.

KOSHER CORNED BEEF

Get the first cut of beef brisket (about 5 or 6 pounds) and put in a gallon crock and cover with a brine made as follows: Saltpetre the size of a hickory nut, ½ cup brown sugar, pinch ground cloves, bay leaf, 4 all-spice, dash of red pepper, 2 cloves of garlic and salt enough to make a strong brine and enough water to cover the meat (about 2 quarts). Let stand 10 or 12 days. After taking from the brine, boil the meat until tender. Beef tongue is very nice pickled the same way. This amount is sufficient for three tongues.

PEACH CRISP PUDDING

- 2 cups diced dried peaches
- 2 cups water
- ½ cup sugar
- ¼ cup honey
- ½ cup butter
- ½ cup sugar
- 2 eggs
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- 1 teaspoon vanilla extract
- 1½ cups 1½-inch toasted bread cubes
- 2 cups corn flakes

Soak peaches in boiling water 10 minutes. Drain; add water and sugar; cook covered for 30 minutes. Remove from heat and add honey; stir until well mixed. Cream butter and sugar thoroughly; add eggs and beat well. Stir in spices, flavoring cubes and Corn Flakes. Place one-half of mixture in buttered baking pan. Spread peaches evenly over top; cover with remaining creamed mixture. Bake in moderate oven (375 degrees F.) about 25 minutes.

Yield: 8 servings (9x9 inch pan).

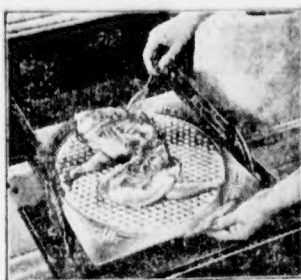
LEMON SPICE SAUCE

- ½ cup sugar
- 1 tablespoon cornstarch
- 1 cup fruit juice
- 2 tablespoons butter
- 1½ tablespoons lemon juice
- nutmeg
- salt

Mix sugar and cornstarch in saucepan. Add fruit juice gradually. Cook slowly, stirring constantly until mixture thickens. Add butter, lemon juice, nutmeg and salt.

Slow Broil For Chicken

A young one and one-half pound chicken is more flavorful and tender if broiled by the slow method — with strong yet gradual heat from the burner of a modern gas range which broils the halves uniformly.



For a combination oven and broiler set the heat control at 350 degrees Fahrenheit and turn the burner on full. For a separate broiler, turn the burner cock on half way, then reduce flame if necessary.



Rub chicken with salt and brush with melted butter; place on broiler grid; adjust pan from three to five inches from the flame. Broil one side of chicken about 20 to 25 minutes; turn, and broil about 20 minutes, or until tender and brown.



Serve on hot platter with juices from broiler pan; or prepare a gravy from the juices, using finely chopped giblets and the stock in which they have been cooked.

BARBECUED SPARE RIBS

- 3 lbs. spare ribs
- SAUCE
- 2 tablespoons vinegar
- 1 teaspoon salt
- ¼ teaspoon red pepper
- 2 tablespoons Worcestershire sauce
- 2 onions sliced
- 1 teaspoon paprika
- ½ teaspoon black pepper
- ¾ cup catsup
- ¾ cup water

Pour over ribs and bake in moderate oven about 2 hours. Baste two or three times.

PORCUPINE MEAT BALLS

- 1 pound ground beef
- ¾ cup rice (uncooked)
- ½ cup chopped onions
- ½ teaspoon salt
- Pinch of pepper
- 1 egg, slightly beaten
- 1½ teaspoons sage
- 2 tablespoons chopped parsley
- 1 can tomato soup

Wash rice and mix with ground beef and other ingredients. Mix into small balls and place into a deep baking dish. Bake in hot oven for 1 hour. Take tomato soup and add 1 cup warm water, pour over balls, cover tightly and bake.

HAMBURG WITH RICE

- 1 cup rice
- 2 pounds hamburger
- 1 tin tomato juice

Boil rice till cooked, roast hamburger with a piece of onion, then put rice in roaster, spread roasted hamburger over it, then pour the tomato juice over. Put in oven about 15 minutes, then serve.

STEAK AND ONION PIE

- 1 cup onions, sliced
- ¼ cup shortening
- 1 pound round steak cut in small pieces
- ¼ cup flour
- 2 teaspoons salt
- ½ teaspoon pepper
- ½ teaspoon paprika
- Dash of ginger
- Dash of allspice
- 2½ cups boiling water
- 2 cups raw potatoes, sliced
- 1 recipe egg crust

Cook onions slowly in melted shortening until yellow. Remove onions. Roll meat in mixture of flour and seasonings and spices. Brown in hot shortening. Add boiling water, cover, and simmer until meat is tender (about 1 hour). Add potatoes and cook 10 minutes longer. Roll dough into a circle about ¼ inch thick. Make several small openings for steam to escape. Pour meat into 8-inch casserole greased with shortening. Lay cooked onions on top. Fit pastry over top and seal edge of pie. Bake in very hot oven (450 degrees F.) 25 to 30 minutes. Serves 6.

STEAK AND SPAGHETTI

- 2 lbs. steak
- 1 lb. spaghetti
- 1 can tomatoes
- 2 tablespoons tomato paste
- 1 large onion
- Salt and pepper to taste

Cook steak until sufficiently done, then in gravy add 1 large onion, brown it well. Add 1 can tomatoes, 2 tablespoons tomato paste to add richer taste. Pour over spaghetti that has been cooked in salt water. Serves 6 to 8 persons.



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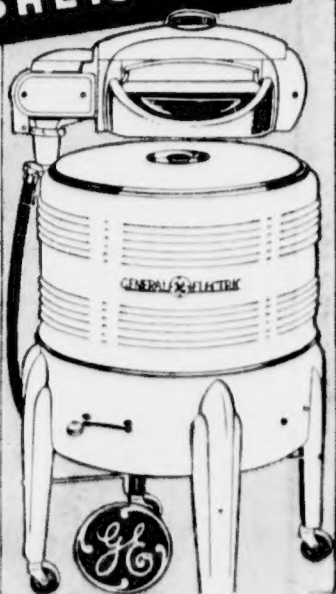
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"Sunny Boy" Recipes

SUNNY BOY BREAKFAST CEREAL

A wholesome combination of Nature's pure grain foods, Wheat, Rye and Flax, containing pronounced laxative qualities as well as high food value. Regular use will relieve constipation.

For hot cereal breakfast for five persons—

Stir 1 cup Sunny Boy Cereal into 4 cups boiling water; add 1 teaspoon salt and cook for 10 to 20 minutes. Serve with cream and brown sugar.

SUNNY BOY LOAF

Excellent for the lunch pail

- 2-3 cup brown sugar
- 1 tablespoon butter
- 1 egg
- 1 cup raisins
- 1 cup sour milk
- 1 cup white flour
- 1 cup Sunny Boy
- 1 teaspoon soda

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients. Place in greased pan and cook in moderate oven 35 minutes.

SUNNY BOY HEALTH PUDDING

- 1½ cups cooked Sunny Boy Cereal
- 2 eggs (beaten)
- 1-3 cup brown sugar
- 2 cups good milk
- 1 cup dates or raisins

Mix all together and put into a greased pudding dish. Bake 25 minutes. Serve with cream and sugar.

SUNNY BOY BROWN BREAD

(No Yeast)

- 2 breakfast cups whole wheat flour
- 1 breakfast cup Sunny Boy Cereal
- 1 tablespoon shortening
- 1 tbs. golden syrup
- 1 breakfast cup milk (or more if required)
- 1 teaspoon baking soda
- 1 t. cream of tartar
- ½ teaspoon salt

Method—Rub shortening into flour, add all dry ingredients, then syrup, slightly warmed and mixed with the milk. Add more milk if required to make a real moist dough. Mix well and turn into a well greased loaf tin. Bake in moderate oven for 40 minutes. (Sunny Boy Cereal may be previously soaked in the milk)

SUNNY BOY MEAT LOAF

- 1½ lbs. grated beef
- ½ lb. grated pork
- 1 cup Sunny Boy
- 1 teaspoon salt (small)
- Dash of pepper
- 2 eggs
- 1 small onion (chopped fine)

Method—Combine all the ingredients and mix well together. Bake in oven 1 hour. If desired a can of tomatoes (strained) can be poured over this after well browned.

SUNNY BOY MUFFINS

- 1 egg
- ½ cup sugar
- 2 tablespoons lard
- 1 cup sour milk
- 1 teaspoon soda
- ½ teaspoon salt
- 1 cup Sunny Boy
- 1 cup white flour

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients; turn into greased muffin pans. Bake in hot oven 25 minutes.

SUNNY BOY COOKIES

- 1½ cups Sunny Boy Cereal
- 1½ cups white flour
- 1½ cups white sugar
- ¾ cup shortening
- ½ teaspoon salt (small)
- 3 tps. baking soda
- 1 teaspoon ginger
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon

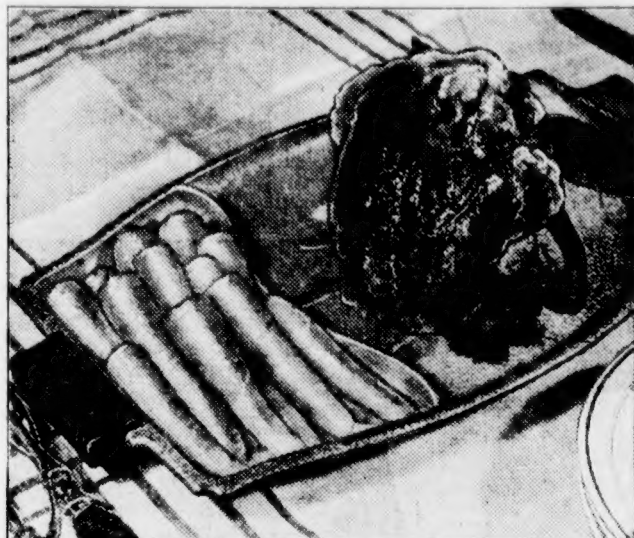
Method—Mix all dry ingredients well together, then add three quarters cup Roger's Syrup (warm) and 1 well beaten egg. Form into balls, put in pan far apart, and bake in moderate oven.

HAVE A HEART! especially one of Beef with Savory Stuffing

By Dorothy Greig

Since each steer has but one heart to offer, your butcher does not have beef hearts by the dozen for sale. For all their comparative scarcity, however, they cost less than many other cuts of meat. And they are exceptionally high in nutritional value.

The meat is smooth, even textured, without waste. When filled with savory stuffing and cooked this way the carving knife slips through it to set on your plate tender brown slices filled with onion dressing.



STUFFED BEEF HEART

4-4½ pounds beef heart

Remove large arteries, veins and thoroughly wash out beef heart. The easiest way to do this is cut the heart from the top to bottom on one side—clean out, stuff and then sew together.

Stuffing

- 4 cups bread, cut into cubes
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ cup cooked onions (sauteed in 2 tablespoons butter)
- 4 tablespoons melted butter
- 1 can condensed consommé

Toast the bread in the oven until light brown. Put toasted bread in

saucepan. Add cooked onions, seasoning, the butter and ½ the can of consommé. Cover and let steam until all the consommé has been absorbed by the stuffing. Then stuff into heart.

Melt fat in heavy pot or skillet and brown heart on the outside. Add ½ can of water to the remaining ½ can of consommé. Pour it into pot and simmer heart in the consommé for 2-2½ hours or until tender. Thicken stock for gravy. Allow ½ pound heart (before cooking) for each serving.

Serve with whole, cooked carrots.

Icing

WHITE FROSTING

- 2 tablespoons hot water
- 1 teaspoon vanilla

- 1½ cups confectioner's sugar

Add hot water to sugar and beat until well blended, add vanilla and spread on warm strudel.

BUTTERSCOTCH SAUCE

- 1 cup brown sugar
- 1 tablespoon vinegar
- 1-3 teaspoonful salt
- 4 tablespoons butter
- ½ cup cold water
- ½ teaspoon vanilla

Cook sugar, butter and vinegar, water and salt, stirring frequently until a portion will form a soft ball in cold water. Add the vanilla and serve over ice cream. This sauce can be reheated just before serving.

ORANGE PIE FILLING

- 2 cups sweet milk
- 1 cup white sugar
- Juice and rind one orange
- Pinch of salt

Stir while heating. When hot add 2 egg yolks, 2 tablespoons corn starch, mixed with a little milk. Use the 2 whites, 2 tablespoons sugar, browned on top.

"SUNNY BOY"

JAM AND BACON MUFFINS
(Use above Sunny Boy recipe)
Line muffin tins with thin sliced bacon. Place small spoonful batter in tin, a teaspoonful jam or marmalade in centre of batter and cover with another small spoonful muffin batter. Bake in hot oven 25 minutes.

PEANUT MOCHA ICING (A Marvelous New Flavor)

To ½ cup sweet cream add 1 tablespoon strong coffee and 2 tablespoons peanut butter. Blend well. Add gradually 1½ cups sifted confectioner's sugar, until icing is right consistency to spread. Beat until smooth and creamy. Spread on cake. Top with pecans if desired.

CREAM CHEESE ICING

- 1 package cream cheese
- ½ teaspoon vanilla
- 2 cups icing sugar
- 2 tablespoons milk

Blend cheese and vanilla, add sifted sugar and milk, spreading consistency. Decorate with candies or nuts.

FROSTING

- 1 egg white
- ¾ cup sugar
- ¼ teaspoon cream of tartar
- 3 tablespoons cold water or pineapple juice
- ½ teaspoon vanilla

Put egg white in double boiler with sugar, water and cream of tartar. Beat with egg beater for 7 minutes until frosting stands in peaks. Have water boiling rapidly in lower pan of double boiler.

CHOCOLATE FROSTING

- 2 tablespoons shortening
- 1 tablespoon butter
- 3 ounces chocolate
- 5 tablespoons hot milk
- 2 cups sifted confectioner's sugar
- ¼ teaspoon salt
- ½ teaspoon vanilla

Melt shortening, butter and chocolate together over hot water. Pour hot milk over combined sugar and salt and stir until sugar is dissolved. Add vanilla, add chocolate mixture and heat until smooth and thick enough to spread. Makes enough frosting to cover tops and sides of two 8-inch layers.

FUDGE FROSTING

- 2 tablespoons corn syrup
- 2 cups sugar
- 3 squares chocolate
- ½ cup milk
- ½ teaspoon baking powder
- 2 tablespoons butter
- 1 teaspoon vanilla

Mix first four ingredients in saucepan and, stirring occasionally to prevent burning, cook over low

fire at 232 degrees or until it forms a very soft ball in cold water. Remove from stove and add baking powder and butter. Cool until lukewarm. Add vanilla and beat vigorously until thick enough to spread.

CHEESE SAUCE

- 1½ tablespoons butter
- 1½ tablespoons flour
- ¾ cup milk
- ½ cups grated American cheese

Melt butter, add flour and stir until smooth. Stir in milk slowly. Add cheese and cook, stirring constantly, until sauce is smooth and thickened.

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Edmonton householders, who participated in the survey, preferred "SUNNY BOY" by 4 to 1.

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* Taken from Cross Canada Consumer Survey.

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